

Cheese and Tomato Tarts

Ingredients

Puff Pastry (1/3 of pack)

1 Tomato

2 Mushrooms

25g Grated Cheese

Method

1. Preheat oven to 200 C
2. Roll out pastry and cut into 2 squares.
3. Sprinkle half of the cheese on to the two squares of pastry leaving a 1 cm border around the edges.
4. Slice the tomato and mushroom and arrange on the top.
5. Sprinkle the remaining cheese over the two squares of pastry remembering to leave a 1 cm border around the edge.
6. Bake at 200 C for approximately 10 to 15 minutes until golden brown.

