

Cherry Tomato Puff Pastry Tart

serves 6

Ingredients:

- 1 sheet of frozen Puff Pastry
- 1 packet cherry tomatoes
- olive oil, Oryx salt, Crushed Black pepper
- 1/4 cup chopped herbs (I used basil and oregano)
- 1 tablespoon good quality mustard of your choice (optional)
- 1/3 cup shredded mozzarella cheese
- 1/3 cup grated Pecorino cheese
- 1/3 cup grated Parmigiano Reggiano cheese



Instructions:

Thaw the frozen puff pastry by either putting it in the fridge overnight or laying it out on the counter, wrapped, for about 30 minutes. Preheat the oven to 190 °Celsius.

Meanwhile, cut the cherry tomatoes in half and toss in a bowl with some olive oil, salt, pepper and the chopped herbs.

Place a sheet of baking parchment on a baking pan.

Place the thawed puff pastry on a lightly floured counter. Unfold the flaps. Lay a sheet of plastic wrap on top of the pastry and, with a rolling pin, just slightly roll the dough so the seams are not so prominent. Transfer the dough to the baking sheet.

With a very sharp small knife, score the puff pastry all along the sides about 2 cm, to just make a small border. Inside the border, dock the pastry with a fork. Very thinly spread the mustard on the pastry. Sprinkle the cheeses on the mustard and top with the tomatoes. (make sure the cut side of the tomatoes are all facing up so that their juice doesn't make the pastry too soggy).

Bake for 15 - 20 minutes until golden.

