

# Tomato & Basil Tart topped with Rocket & Parmesan shavings

10	Plum tomatoes
100ml	Basil pesto
250g	Ready made puff pastry
80g	Rocket
50g	Parmesan shavings
	Salt and pepper
	Flour for dusting



Vegetable chopping board  
Rolling pin  
Non-stick baking tray  
Pastry brush  
Vegetable peeler  
Fork



Preheat oven to 220c and roll out pastry on a floured surface to about 3mm thick. Cut out 6 circles about 12-14cm diameter and score a border 2cm from the edge. Prick all over with a fork and rest n freezer for 30mins.

Slice each tomato into 7-8 slices and discard end pieces. Brush the inner circle with basil pesto and arrange tomato on top, slightly overlapping each piece.. Season with salt and pepper and place on baking trays.

Bake until pastry is golden and puffed (approx 15 mins). Remove and serve warm topped with rocket leaves and parmesan shavings. Drizzle pesto around edge of tart.