



CAPRESE TART

SERVES 8 PREP TIME: 30 MINS

Ingredients:

- 3 beef tomatoes
- 1 punnet cherry tomatoes
- 1 sheet of frozen puff pastry (thawed)
- 1/3 cup Jars of Goodness Genovese Pesto
- 1.5 Cups Sirimon Mature Cheddar
- Drizzle of olive oil
- Sprinkle of little garlic powder mixed with a few sesame seeds

Method:

- Preheat the oven to 210 . Line a baking sheet with parchment paper.
- Lay the pastry on the prepared baking sheet and prick the pastry with a fork. Spread the pesto over the dough, leaving a 1/4-inch border, then top with cheddar. Bake for 25-30 minutes or until the pastry is golden and the cheese has melted.
- Remove from the oven and top the tart with tomatoes. Drizzle the tomatoes lightly with olive oil and sprinkle generously with garlic powder and sesame seeds.
- Cut Into squares.
- Top with fresh basil.