












Cote Hill Yellow & Tomato Tarts

Cote Hill Yellow melts to a wonderful golden delicious gooeyness, so is ideal tarts and indeed pizzas.

Serves 4

Ingredients

-  250 g puff pastry
-  1 egg, beaten
-  4 tbsp grain mustard
-  300 g Cote Hill Yellow, finely sliced
-  8-10 tomatoes, sliced
-  black pepper
-  2 tbsp thyme, leaves only
-  olive oil, for drizzling
-  pesto, for drizzling

1. Preheat the oven to 230°C/gas 8.
2. Roll out the puff pastry to 3mm thickness and cut into 4 even-sized squares each the size of a side plate. Place the puff pastry circles on a greased baking sheet.
3. Brush the edges of the puff pastry circles with beaten egg. Press the edges with a fork.
4. Spread the mustard, then layer the sliced mozzarella evenly over the pastry, leaving an edge of pastry around the outside.
5. Arrange the sliced tomatoes neatly on the tarts. Season with salt and freshly ground pepper, sprinkle with thyme and drizzle with olive oil.
6. Bake for 15-20 minutes until the pastry is cooked through.
7. Transfer the baked tomato tarts to a warm serving plate. Drizzle the pesto over the tarts. serve with a dressed salad



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