Tomato, Basil and Mozzarella Tart

This is a really quick and easy dish that can be ready in about 40 minutes from start to finish. It is perfect for lunch or dinner.

You will need…

Ready rolled puff pastry

A jar of green pesto or a tub of fresh green pesto

Fresh tomatoes (cherry or full sized)

Mozzarella cheese (ready grated or whole)

Fresh basil (optional)

Salt and pepper

Method

- Pre-heat the oven to 180 degrees or gas mark 4.
- Lightly oil a flat baking tray.
- Unroll the puff pastry- remember to take it out of the fridge 15 minutes before you want to use it as it makes it easier to unroll.
- Place the pastry on the baking tray.
- With a sharp knife cut 2 cm border all round the edge of the pastry but don't cut through the pastry.

Assembling the Tart

- Spread an thin and even layer of pesto directly onto the pastry. Do not spread any on the border of the pastry.
- If using cherry tomatoes, cut them in half or if using full sized tomatoes cut them into thick slices.
- Arrange the slices/halved tomatoes over the pesto making sure that they are evenly spread out.
- Scatter the mozzarella cheese over the top. The grated version is easier to use but it does not have such a good flavour. If using the non-grated cheese just pull it apart with your hands and arrange the small pieces over the tart.
- You can always use other cheese if that is what you have.

Finishing Touches

- If you really like the taste of basil, you can lightly oil some fresh basil leaves and scatter them across the top of the tart.
- I often put black olives on the top as well but both the extra basil and the olives are entirely optional.

- Bake in the pre-heated oven for 20-25 minutes.
- Leave it to stand for 5 minutes before cutting. I usually serve this with a green salad but it would go well with chips too!