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by ewfood

Cherry Tomato Tartlet

Ingredients

2 pie crusts
150g goats cheese
500g cherry tomatoes
4tsp. bread crumbs
olive oil
black pepper
fresh thyme

Preparation

1. Preheat the oven to 180°C
2. Prick the pie crusts with a fork and bake in the oven for 10-15 minutes or until they begin to crisp
3. Remove them from the oven and cool slightly
4. sprinkle each tart shell with the bread crumbs
5. Add the goats cheese and season with salt, pepper and thyme
6. Add the tomatoes and drizzle with a generous amount of olive oil
7. Bake for 25 minutes
8. Serve hot or cold

Cooks Note