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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
