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Tangy Taco Tarts



Ingredients

Corn Meal /makki ka atta - 3/4 cup
Refined flour - 1/4 cup
Baking powder - a pinch
Chili powder - 1/2 tsp
Salt - to taste
Olive Oil - 1.5 tsp
Topping:
Red Bell Pepper,chopped - 3 tbsp
Yellow Bell Pepper, chopped- 3 Tbsp
Green Bell Pepper, chopped - 3 tbsp
Tomato, chopped - 1 cup
Corn Kernels, boiled - 1/2 cup
Green Chillis, chopped - 1 tsp
Jalapeno, chopped - 1.5 tsp
Cheddar Cheese - 1 tbsp
Chilli Flakes - 3/4 tsp
Ground cumin-1/3 tsp
Salt - to taste
Oregano - 1/2 tsp
Processed Cheese - 1 tbsp
Tomato Ketchup - 2 tsp

Preparation Time
20
min
Cooking Time
20
min

Preparation

1. Dough:
2. In a bowl add corn meal, refined flour, salt, chili powder, baking powder and oil, mix well and then add warm water and make a medium soft dough.
3. Rub the dough for a minutes and make small balls from the dough.
4. Dust with refined flour and roll to make a tortilla and prick with a fork.
5. Place the rolled tortilla/disc inside the greased tart mould and press gently and then cut off any extras from the edges.
6. Brush the inside of the tarts with little olive oil.

7 Keep the tarts in the preheated oven at 160 degree and bake for approx. 20 minutes.

8 When tart get a nice golden colour, remove from the oven and keep aside.

9 Topping:

10 In a pan heat 2 tsp oil and add chopped bell peppers and saute for a few seconds.

11 Now add corn kernals, jalapeno, green chilies, salt,chili flakes, ground cumin and oregano and saute for a few seconds.

12 Add chopped tomato and stir fry to make them slightly soft but crunchy.

13 Add cheddar cheese, mix and take out in a bowl.

14 Fill the baked tarts with approx. 1 tbsp of topping and put some grated cheese on the top.

15 Dot with ketchup and garnish with basil leaf.

16 Serve with ketchup.

17 Variation:

18 You may also fry the tarts in hot oil. Fry with the tart mould then remove from the mould when done (while hot).

Cooks Note

Preparation time: 20 minutes
Cooking time: 20 minutes

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