

Marinated pepper tartlets

Makes 12

flour, for dusting

400g ready-made puff pastry dough, at room temperature

1/2 jar marinated peppers, sliced

100g goat's cheese, sliced

handful of fresh basil

salt and freshly ground black pepper

1 egg yolk, whisked

- 1 Preheat the oven to 200°C/gas mark 6. Dust a clean surface lightly with flour and roll out the puff pastry. Cut out 8cm rounds or 6cm squares from the pastry. Arrange on a greased baking sheet.
- 2 Divide the peppers and cheese slices between the pastry rounds or squares, spooning them into the centre of the pastries.
- 3 Arrange a few basil leaves on top and season with salt and pepper. Brush the edges of each pastry square or round with the beaten egg yolk.
- 4 Bake on the top shelf of the oven for about 15 minutes or until the pastry around the edges is golden brown, cooked through and well risen.
- 5 Garnish with the remaining basil leaves and serve immediately.

Fat	13g	Carbs	12g	Energy	176kcal
Protein	4g	Sodium	.2g	Fibre	1g



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