

Boursin Ratatouille Tartlets



Serves 6 Prep 15 mins

Cooking 18 mins

Easy

Ingredients

375g sheet ready-rolled puff pastry
plain flour, for dusting
6 x 16g Boursin® Garlic & Herbs Portions
½ small courgette, peeled into ribbons
½ red onion, halved and finely sliced
9 cherry tomatoes, halved
2 tsp dried oregano
½ yellow pepper, finely sliced
1 tbsp olive oil
1 egg, beaten
handful of basil leaves, to serve

1. Heat the oven to 200C/180C fan/gas 6 and place a large baking tray inside to warm up.
2. Unroll the pastry sheet onto a lightly floured work surface and cut into six equal rectangles. Using a small knife, score a ½ cm border around each rectangle, taking care not to cut all the way through. Spread a Boursin® Garlic & Herbs Portion over the centre of each one, keeping within the border.
3. Add the courgette, onion, cherry tomatoes, oregano and pepper to a bowl and toss with the oil until coated, then divide between the pastry rectangles.
4. Brush the borders with a little egg wash, then arrange the tartlets on the warmed baking tray and bake for: 15-18 mins until golden. Scatter over the basil leaves before serving.