

Cherry Tomato Tart with Pesto Crème Fraîche



Serves 4 Prep 10 mins

Cooking 18 mins

Easy

Ingredients

2 tbsp extra virgin olive oil
1 onion, finely chopped
375g cherry tomatoes
3 tbsp sun-dried tomato paste
325g puff pastry
1 beaten egg to glaze
150g crème fraiche
2 tbsp pesto
salt and pepper
basil leaves to garnish

For the pesto:

40g basil leaves
25g toasted pine nuts
25g grated parmesan
3 tbsp olive oil

Blitz all ingredients except the parmesan, which you add at the end.
or use shop bought pesto

1. Lightly grease a large baking sheet and sprinkle with water. Heat the oil in a frying pan, add the onion and fry for about 3 minutes until softened. Halve about 150g of the tomatoes. remove the pan from the heat, add the sun-dried tomato paste, then stir in all the tomatoes until lightly coated in the sauce.
2. Roll out the pastry on a lightly floured surface and cut out 12cm rounds using a cutter or a small bowl as guide. Transfer to the prepared baking sheet and make a shallow cut 1 cm from the edge of each round using the tip of a small knife or a slightly smaller cutter, to form a rim. Brush the rims with beaten egg. Pile the tomato mixture on to the centres of the pastries, making sure the mixture stays within the rims.
3. Bake in a preheated oven 220C/Fan 210C/ Gas 7, for about 15 minutes until the pastry is risen and golden.
4. Meanwhile, lightly mix together the crème fraiche, pesto and salt and pepper in a bowl so that the crème fraiche is streaked with the pesto.
5. When cooked, transfer the tartlets to serving plates and spoon over the crème fraiche pesto. Serve scattered with basil leaves.