

Courgette, Ham and Ricotta Tarts



Serves 4 Prep 5 mins

Cooking 30 mins

Easy

Ingredients

375g ready-rolled puff pastry sheet
2 courgettes, diced
2 tsp olive oil
50ml double cream
250g pot ricotta
1 egg, lightly beaten
50g parmesan
4 slices ham, torn
200g cherry tomatoes, halved

1. Heat oven to 200c/ 180C Fan/ Gas 6. Roll the pastry from one side to make a rough square, then quarter to make 4 smaller squares. Prick all over with a fork, transfer to a baking sheet and bake for 15 mins until puffed and golden.
2. Meanwhile, fry the courgettes in the oil until soft and golden. Mix together the cream, ricotta, egg and parmesan.
3. Remove the tarts once they've puffed up, flatten the middles and thickly spread the ricotta mixture over, leaving a small border. Scatter over the ham, tomatoes and courgette, season and bake for 15 mins until the filling is slightly risen and golden. Serve with a salad, if you like.