

Courgetti, Ricotta & Tarragon Tarts



Serves 4

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

1 sheet puff pastry

4 tbsp ricotta

2 tbsp chopped leaves of tarragon

1 lemon 1, zested

1 large courgette, cut into spaghetti with a spiralizer
olive oil

1. Heat the oven to 200C/fan 180C/gas 6. Cut the pastry into 4 and trim any rough edges, then score a border 1cm in from the edge on each. Put on a baking sheet and gently prick inside the border. Bake for 10 minutes.
2. Mix the ricotta, tarragon and lemon zest and season.
3. Take the tarts out and gently push in the middles. Spread the ricotta mix inside the border. Toss the courgette with a splash of olive oil and some seasoning, then arrange on top of the ricotta. Bake for another 15-20 minutes.