

SOMERSET GOATS CHEESE CAPRICORN

STARTER

4) Tomato and Capricorn Tarts

Serves 4

Ingredients

250g frozen puff pastry, thawed
2 tbsp red pesto
2 x 100g Capricorn Somerset Goats Cheese, diced
1 tbsp fresh chives, snipped
300g cherry tomatoes, halved

- Pre-heat oven to 200C (400F, gas 6). Roll out the pastry and cut into four x 15cm rounds, using a saucer as a guide
- Place on a large greased baking sheet
- Using a sharp knife, score around each disc, 1cm from the edge
- Spread each tart with the pesto to the score line
- Mix together the cheese and chives, season and sprinkle over the tarts
- Place the cherry tomatoes on top
- Bake in the oven for 15 – 18 minutes