

# EASY PESTO, ROASTED TOMATO AND BOCCONCINI TART

This tart takes next to no time to make, and even less time for my students to devour! The summery flavours work really well as a starter or snack when friends come around to play. Home-made pesto tastes amazing and is such a useful thing to make, particularly if you have a prolific basil plant! Use a good-quality puff pastry (such as Carême brand).

## Serves 4

- 2 sheets frozen ready-made puff pastry, thawed
- 1 free-range egg, lightly whisked
- 12 baby roma (plum) tomatoes, halved
- 1 tablespoon olive oil
- ½ red onion, thinly sliced
- 2 tablespoons black olives, pitted
- 6 bocconcini (fresh baby mozzarella cheese), sliced
- 6 basil leaves

## BASIL PESTO

- 2 cups basil leaves
- 2 garlic cloves, chopped

- 1 Preheat the oven to 220°C (425°F/Gas 7). Lightly spray 2 large baking trays with olive oil.
- 2 To make the basil pesto, whiz the basil, garlic, pine nuts and parmesan in a food processor until finely chopped. With the motor running, add the oil in a thin, steady stream and process to a smooth paste.
- 3 Place the puff pastry sheets on the greased trays. Use a small sharp knife to mark a 2 cm (¾ inch) border on each sheet (don't cut all the way through). Use a fork to prick the pastry at regular intervals inside the border, then brush all over with the egg. Bake for 10–15 minutes, until the pastry is light golden. Remove from the oven and set aside.
- 4 Reduce the oven temperature to 180°C (350°F/Gas 4). Put the tomatoes on a baking tray, drizzle with the oil and