

SAUCED BY CHEFS



T O M A T O T A R T S

INGREDIENTS

Puff Pastry

Cocktail tomatoes, halved

WILD APPETITE MEDITERRANEAN BREAD DIPPER 30ML

Salt & freshly ground black pepper

WILD APPETITE BALSAMIC & POMEGRANTE GLAZE 60ML

A few shavings of Parmesan & herb sprigs for garnish

*A handful of fresh herbs, finely chopped
(try basil, parsley, thyme, chives)*

HOW TO MAKE

Combine the prepared cocktail tomatoes with the WILD APPETITE MEDITERRANEAN BREAD DIPPER and WILD APPETITE BALSAMIC & POMEGRANTE GLAZE, chopped herbs, salt and freshly ground black pepper. Cover and allow to marinate at room temperature for about an hour.

Lightly roll out the pastry and cut into 5cm by 5cm squares and place on a baking tray.

TO BAKE:

Lift the tomatoes from their marinade with a slotted spoon, drain off marinade well. Place a few slices on each of the pastry squares. Immediately place in a hot oven at 220°C and bake until the pastry is golden - about 20 minutes.

*Drizzle the remaining marinade evenly over the tarts.
Garnish with Parmesan shavings and herb sprigs.
Serve immediately.*



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