

## **THE WORLD'S EASIEST TOMATO TARTLETS**

Thaw a roll of Today puff pastry. Or two, for a crowd.

Preheat oven to 180.

Roll lightly. Cut into squares, three to four across the width, depending on the size of your perfectly ripe yet firm tomatoes. Place squares, separated, on a lightly floured baking tray.

Slice tomatoes thickly. Place one slice on each square. Top with either a generous spoon of basil or thai cheese free pesto (contact Pesto Princess for details [pestoprincess@yahoo.com](mailto:pestoprincess@yahoo.com) ) OR vegan cream Sheese. Bake @ 180 until pastry is puffed golden and crisp. It will puff around the tomato slice. Remove from oven. Add a good grinding of pepper and a light grinding of Himalayan salt, top with a fresh basil leaf, serve and wait for the applause!

You can of course, cut circles in the pastry. You can use several slices of smaller tomatoes per tartlet. Add a sprinkling of fresh or dried herbs and a chopped olive or two per tart before baking. Use any topping or spread like WW red pepper spread mixed with a little soy cream, dairy free hummus, or spread a light layer of marmite on the pastry before topping with the tomato, or your fave chilli sauce.

They really are as simple, and as surprisingly delicious, as that!