

# Upside down Tomato Tartlets

## Equipment

Scale

Measuring spoons

Chopping board and knife

Mixing bowl

Muffin tins

Brush

## What to do

**Preheat oven to 225°C, grease muffin tin with olive oil.**

### **Task 1 : Prepare ingredients**

Half the cherry tomatoes, mix with the sugar, balsamic vinegar, oregano, black pepper & salt. Let it sit while you cut the puff pastry into little rounds.

### **Task 2 : Bake**

Divide the tomato mix in the muffin tin, and place the pastry rounds over the tomato mix. Cut a little slit in each round to vent.

## Ingredients

250 g cherry tomatoes

extra virgin olive oil

pinch salt

freshly ground black pepper

2 tbsp sugar

1 tbsp balsamic vinegar

1 teaspoon dried oregano

1 sheet frozen puff pastry

### **Task 3 : Serve**

Bake for 20 to 25 minutes, until golden. Cool in pan for 5 minutes. Place a wooden board over the tin and turn over to let the tartlets slide out.

Serve with dollop of pesto

*Source:*