

Imagination Savoury Puff Pastry Tarts

These Puff Pastry Tarts are a flexible recipe that is easy to adapt to suit taste or to the ingredients you have available. **These are bites size tarts.**

Prep Time:10 mins Cook Time:30 mins Total Time:40 mins Servings: 18

Ingredients

- ½ small butternut pumpkin, diced into small cubes
- 1 small block of Danish Fetta
- Olive Oil
- 2 Sheets of Frozen Puff Pastry (defrosted)
- 1 red onion, diced
- Herbs, finely chopped
- ½ tsp balsamic vinegar (or to taste)
- 1 tsp brown sugar (or to taste)
- Salt and pepper to taste

Egg wash:

- 1 egg
- Tbsp milk or water

Instructions

1. Pre heat oven to 200C.
2. Line a baking tray with baking paper.
3. Cut the pumpkin into small cubes and place on a lined baking tray. Toss the pumpkin in the olive oil and season with salt and pepper.
4. Bake for 15 mins, or until brown and soft. Remove from oven and set aside to cool down.
5. Cut the pastry sheet into 9 equal squares and then place on a baking tray, leaving a space between each.
6. Using a small knife score (making sure not to cut all the way through the pastry) the edges to create a border approximately 1cm in from the edge.
7. Heat 1 tablespoon of olive oil in a frying pan and sauté the onion for 5 minutes then add the brown sugar, balsamic vinegar and herbs and cook for about 5 minutes until the onions are caramelised. Set aside to cool.
8. Spoon a small amount of the onion mixture on the pastry square, staying within the score lines.
9. Pile a little of the pumpkin onto the tart.
10. Crumble the fetta equally between each tart (or to taste).
11. Whisk the egg and milk/water together and using a pastry brush, brush around the edges of the puff pastry squares.
12. Bake for 15-20 mins or until the pastry is golden and crispy and the cheese has melted.

Taste review:



Comment:

Cooking review:



Comment: