



Tomato Tartlets with Bacon Pesto

1 Fry the chopped bacon in a flat pan until crisp, then drain. Add fried bacon, lightly toasted pine nuts, garlic clove, grated parmesan, pepper and olive oil into your kitchen blender and run it for a few seconds. The amount of olive oil can vary, just add enough to get a pesto- like texture.

2 Preheat the oven to 190°C (375°F). Roll out the (defrosted) puff pastry and cut/ stamp into individual circles or rectangles. Our circles had about 10cm (4inch) in diameter. Add a teaspoon of the bacon mixture on to each tart base, leaving a good- size edge. Halve cherry tomatoes, arrange on top, drizzle some olive oil and fresh thyme leaves over tarts, add a few pine nuts and place on parchment paper.

3 Bake for 15 to 20 minutes or until the tart crust turns golden brown. Remove from oven and drizzle with the mix of basil leaves and olive oil. Season with sea salt and black pepper to taste, if desired. They're delicious served both warm and cold.



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Recipe source: The Art of the Tart, Tamasin Day- Lewis, p.22, adapted

Prep time: 20min., baking: 15-20min.

Ingredients (yields 6 mini- tartlets):

- * 6 rectangular sheets of (frozen) puff pastry
- * 6 slices bacon, chopped
- * 1 clove garlic
- * 2-3 tbsp grated parmesan
- * 2 tbsp lightly toasted pine nuts
- * freshly ground black pepper
- * 3-4 tbsp olive oil
- * 6-12 cherry tomatoes (depending on their size)
- * additional pine nuts for decoration
- * fresh thyme
- * fresh basil and olive oil to drizzle over
- * coarse sea salt and freshly ground black pepper