

VEGETABLE PESTO TARTLETS

UTENSILS:

Baking tray, chef's knife, chopping board, kitchen knife, or spoon.

INGREDIENTS:

1 sheet ready rolled puff pastry, thawed

Sun-dried tomato pesto

Antipasto char-grilled vegetables

Fetta cheese crumbled

Preheat oven to very hot

METHOD:

Spray oven trays with oil

Cut pastry sheet in half. Place the two pastry pieces on oven tray

Fold pastry edges in to make a 1cm border.

Spread pesto over centre of pastry.

Cut vegetables into strips.

Arrange vegetables on pastry pieces; sprinkle with cheese.

Bake, uncovered, in very hot oven for 10 minutes or until pastry is puffed and browned.

To serve top with small basil leaves, if desired.