



Tomato Mozzarella and Basil Tarts

Ingredients

- 250 g Yogurt, Greek, plain, lowfat
- 45 g MAGGI Lazenby Worcester Sauce
- 290 g Nestle Dessert & Cooking Cream
- 4 Onions, Spring Or Scallions (Includes Tops And Bulb), Raw
- 6 Leafs Basil, Fresh
- 150 g Tomatoes, Red, Ripe, Raw, Year Round Average
- 10 g Oil, Olive, Salad Or Cooking
- 0.25 tsp Salt, Table
- 0.25 tsp Spices, Pepper, Black
- 100 g Cheese, Mozzarella, Whole Milk
- 400 g Puff Pastry, Defrosted
- 1 Level tablespoon Dry Mixed Herbs

Instruction

1. Preheat the oven to 190°C. Use a glass or small side plate as a template to cut out rounds of rolled out pastry and use to line tartlets cases or the wells of a muffin pan. Place in the fridge for 30 minutes.
2. Mix cream cheese, 1Tbsp of MAGGI LAZENBY worcestershire sauce , NESTLÉ Dessert & Cooking Cream, spring onion and basil leaves together in a bowl and divide the mixture between the tart cases. Toss the cherry tomatoes, Worcestershire sauce and olive oil together and season with salt and pepper. Arrange the tomatoes and mozzarella on top of the filling.
3. Bake the tart for 12 – 20 minutes, depending on size, or until golden and crispy. Allow to stand for 5 minutes before removing from the tins. Top with fresh basil leaves and micro herbs. Serve warm or at room temperature.

Nutrition

Carbohydrates	10.22 g
Energy	189.09 kcal
Fats	12.46 g
Protein	7.29 g

🕒 30 Minutes

⊕ 8 Portions