

Typ: Vorspeise

Quelle: Mary Berry: Cook and Schare, S. 19

Bemerkungen: These are substantial canapes. Perfect for a hungry crowd. Use deep mini muffin tins but tins can vary in size slightly, so if your tin is shallow, you may make more tarts.

Zutaten MAKES 24

CHEESE PASTRY

150 g plain flour, plus a little extra for dusting
75 g cold butter, cubed
30 g Parmesan, grated
A pinch of paprika
About ½ egg, beaten (approx. 2-3 tbsp)

FILLING

115 g chargrilled red peppers in oil from a jar, drained and chopped
1 garlic clove, crushed
1 tbsp sun-dried tomato paste
75 g mature Cheddar, grated
1 large egg
75 mL pouring double cream
2 tbsp chopped chives
8 cherry tomatoes, each sliced into 3

Rezept: You will need two 12-hole deep mini muffin tins, well greased, and a 6 cm round cutter.

1. To make the pastry, measure the flour, butter, parmesan and paprika into a food processor. Whiz until breadcrumb stage. Add the beaten egg and whiz again until the dough just comes together. Tip out on to a floured work surface and gently knead into a ball. Using a rolling pin, roll the pastry out very thinly and stamp out 24 rounds using the round cutter. Line the mini muffin tins and prick the bases with a fork. Chill in the freezer for 20 minutes.
2. Preheat the oven to 200°C/180°C Fan/Gas 6.3. Place the peppers in a bowl. Stir in the garlic and sun-dried tomato paste. Mix and season with salt and freshly ground black pepper. Divide between the muffin tins and place a small pile of cheese on top of each one.
3. Crack the egg into a jug, pour in the cream, add the chives and season. Mix until combined, then carefully pour or spoon into the tins over the filling. Top each tart with a slice of tomato and bake in the preheated oven for about 18 minutes, or until pale golden brown and set in the middle. Serve warm.