

## Tomato Basil Tarts

Makes 4 individual tarts

- 3 cups *diced Ontario hothouse tomatoes*
- 3 Tbsp *finely diced Ontario red onion*
- 1 tsp *minced garlic*
- 3 Tbsp *extra virgin olive oil*
- 2 Tbsp *Balsamic vinegar*
- 2 Tbsp *chopped fresh basil*
- salt and pepper*
- 1 sheet *frozen puff pastry, thawed*
- 1 egg *whisked with 2 tbsp cold water for brushing*
- 2 ounces *fresh goat cheese*

1. Toss the tomatoes with the red onion, garlic, olive oil and vinegar and let it sit, covered, for 30 minutes (or up to 3 hours in the fridge). Strain the tomato mixture, saving the juices. Bring the reserved juices up to a simmer and reduce to just 1 to 2 tbsp, then pour over the tomatoes and toss (this concentrates the flavours). Stir in the basil and season to taste.

2. Preheat the oven to 375 °F and line a baking tray with parchment paper. Unfold the puff pastry on a lightly floured surface. Cut the puff pastry into 4 squares and place them on the prepared baking tray. Spoon tomato filling into the centre of each square and fold up the edges, keeping the square shape. Brush the edges of the pastry with egg mixture.

3. Bake for 30 to 35 minutes, until pastry is a rich golden brown colour. Crumble goat cheese over tarts and return to oven for 5 minutes. Serve the tarts warm or at room temperature.



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## Roasted Pepper Tarts with White Cheddar

Makes 4 individual tarts

- 1 sheet *frozen puff pastry, thawed*
- 1 egg *whisked with 2 tbsp cold water for brushing*
- 2 *Ontario hothouse red bell peppers, roasted, seeded and peeled*
- 1 Tbsp *extra virgin olive oil*
- 1 *jalapeno pepper, seeded and minced*
- 1 clove *garlic, minced*
- 1 Tbsp *red wine vinegar*
- 1 tsp *ground cumin*
- 1 cup *coarsely grated white cheddar cheese  
salt & pepper*

1. Preheat the oven to 375 °F and line a baking tray with parchment paper.
2. Cut the thawed puff pastry into 4 squares. Using a paring knife, cut an “L” mark into 2 opposing corners, following the line of those corners, but a ½-inch in. Brush the surface of the puff pastry with the egg wash. Lift the cut corners of the pastry, cross them over each other (one over, one under) and lay them flat (now on opposite sides). Brush the tops of the pastry with the eggwash and prick the centre of the tart shell with a fork. Place the tart shells onto the prepared baking tray.
3. Cut the roasted red peppers into julienne strips and toss with the remaining ingredients and season to taste. Spoon the pepper filling into each tart shell and bake for about 30 minutes, until the pastry is a rich golden brown.

The tarts are best served warm.



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## Greek Salad Tarts with Feta

Makes 4 individual tarts

- 1 sheet *frozen puff pastry, thawed*
- 1 egg *whisked with 2 tbsp cold water for brushing*
- 1 cup *diced Ontario hothouse tomato*
- 1 cup *diced Ontario hothouse English cucumber*
- ½ cup *diced Ontario hothouse red, orange or yellow bell pepper*
- ½ cup *diced Ontario red onion*
- 2 Tbsp *extra virgin olive oil*
- 1 ½ Tbsp *red wine vinegar*
- 1 clove *garlic, minced*
- 1 Tbsp *finely chopped fresh oregano*
- ¼ cup *chopped kalamata olives*
- 3 oz *crumbled feta cheese*
- salt & pepper*

1. Preheat the oven to 375 °F and line a baking tray with parchment paper.
2. Unroll the puff pastry out onto a work surface. Cut 4 circles using a 3-inch pastry cutter and place them on the baking tray. Cut another 4 circles the same size and cut a 2-inch hole in the centre of them. Dock the whole circles with a fork and brush with the eggwash. Place the rings on top of each brushed pastry and brush the tops of these with the eggwash.
3. Bake the pastries (called vol au vents) until they are a rich golden brown, about 25 minutes. Cool to room temperature.
4. Toss the remaining ingredients together and season to taste. Spoon this into the cooled tart shells and serve immediately.



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