



## Mozzarella and Red Pepper Tarts

<u>Equipment</u>	<u>Ingredients</u>
Baking tray	Oil (for greasing)
Pastry brush	1 red pepper
Chopping board	200g mozzarella cheese
Sharp knife	$\frac{1}{2}$ jar of red pesto sauce
Rolling pin	500g of puff pastry
Measuring spoons	Flour (for rolling out)
Spatula	
Scissors	
Cooling racks	

- Turn on the oven to gas mark 6 (200c). Brush the baking trays with oil.
- Wash the red pepper, cut in half through the stalk and remove the seeds and white pith.
- Cut each half of the pepper into long thin strips (8).
- Open the mozzarella cheese with the scissors and pour away the water.
- Chop the cheese into small cubes. You will need four cubes for each tart.
- Divide the pastry into eight squares. Dust the rolling pin with flour and roll out each piece into a rectangle 3cm longer than the strips of pepper.
- Carefully mark out a rectangle about 1  $\frac{1}{2}$  cm from the edge of the pastry.
- Spread a 5ml spoon of red pesto onto the pastry using the back of the spoon. Try and keep the pesto in the marked out rectangle.
- Form an England flag on the pesto using four small cubes of cheese and 2 strips of pepper
- Place on the lightly greased trays and bake for 10/15 mins until golden and crisp.

