



**Recipe name:**

Mini Tartlets

**Recipe description:**

Great flavour combination, sweet and tangy with tangy nuances that sweep the palate.

**Prep time:**

6 mins

**Cook time:**

20 mins

**Serves:**

4

**Made with:**

PEPPADEW® Sweet Piquanté Peppers

**Course:**

Starter / Snack

**Occasion:**

Party Food / Quick & Easy

**Ingredients:**

- 1 sheet ready rolled puff pastry
- 75 g black olive tapenade
- 40 g PEPPADEW® Sweet Piquanté Peppers Mild/Hot Whole drained and chopped finely
- 50 g goats' cheese, crumbled
- 1 tbsp fresh thyme, leaves picked
- 1 egg, beaten
- Basil leaves, to garnish

**Method:**

1. Preheat oven to 180°C.
2. Line two baking trays with baking parchment.
3. Use a pastry cutter to cut the pastry into 2-inch fluted squares or be creative with different shapes for different occasions, and using a sharp knife, gently carve a border 1 cm from the edge, being careful not to cut all the way through, then transfer to the lined baking trays.
4. Spread the tapenade on the centre of the squares then crumble over the goats' cheese, sprinkle over the Sweet Piquanté Peppers and top with a sprig of thyme.
5. Brush the sides of the pastry with the beaten egg and transfer to the oven. Bake for 15-20 minutes until the pastry is golden and cooked through.
6. Allow to cool slightly then serve with the basil leaves as a garnish. Can also be served cold.

**SERVING SUGGESTIONS:**

A firm favourite for canapés or easy appetizers.