



Barossa Feta & cherry truss tomato tarts

A dream to prepare, these gorgeous Barossa Feta cheese tarts are great for easy entertaining.

Preparation Time: 15 minutes

Cooking Time: 15 minutes

INGREDIENTS: (serves 6)

2 x 240g pkts cherry truss tomatoes

3 sheets (25 x 25cm) frozen ready-rolled puff pastry, just thawed

4 zucchini, ends trimmed 60ml

(1/4 cup) extra virgin olive oil

2 tbs white balsamic vinegar

200g **Vache Curd**

150g **Barossa Feta**

METHOD: Preheat oven to 220°C. Line 2 baking trays with non-stick baking paper. Use scissors to divide the tomatoes into 6 portions. Place on 1 lined tray. Bake in oven for 15 minutes or until tender. Cut pastry sheets into quarters. Place 6 pastry squares on the remaining lined tray. Cut remaining pastry into 2cm-wide strips. Place pastry strips on edges of pastry squares to create a border. Bake in oven for 8 minutes or until puffed and golden. Remove from oven and use a clean tea towel to gently press down centres of the pastry to form cases. Meanwhile, use a vegetable peeler to slice the zucchini lengthways into thin ribbons. Heat 1 tablespoon of oil in a large frying pan over medium-high heat. Add the zucchini and cook, stirring, for 2-3 minutes or until golden. Whisk together the vinegar and remaining oil in a jug. Season with salt and pepper. Combine the **Vache Curd** and **Barossa Feta** cheese in a bowl. Divide the pastry cases among serving plates. Spoon cheese mixture into the centre of each pastry case. Top with zucchini and tomatoes. Drizzle over the vinegar mixture and season with pepper to serve.