



Mozzarella and Red Pepper Tarts

Quick and easy to make, **Mozzarella and Red Pepper Tarts** can be eaten hot or cold and are an ideal snack to serve at a party, event, picnic or as part of a family meal. Serve with a crisp salad. In this recipe, the ingredients are used to make an England flag.

Nutritional information per portion (116g):

calories	fat	saturates	sugars	salt
446.5	34.7g 50%	12.6g 63%	2.0g 2%	1.0g 17%

of an adult's guideline daily amount



Wheat/gluten, dairy and nuts

Equipment

Weighing scales
Baking trays x 2
Pastry brush
Baking parchment (optional)
Colander
Chopping board
Sharp knife
Scissors
Rolling pin
Measuring spoons
Oven gloves
Pan stand
Wire rack
Spatula

Ingredients

Serves 8
Oil for greasing (optional)
1 red pepper
200g mozzarella cheese
½ x 190g jar red pesto sauce
500g puff pastry (if using frozen, defrost it according to the instructions on the packet)
Flour for rolling out



Top Tip

- When you mark out the rectangle on the pastry, be careful that you don't cut through - try using the handle of a spoon.





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Method

1. Preheat the oven to 200°C/180°C fan or gas mark 6. Lightly brush the trays with oil or line the trays with baking parchment.
2. Wash the red pepper, cut in half through the stalk and remove the seeds and white pith.
3. Cut each half of the pepper into 8 long strips. You will need 2 strips for each tart.
4. Open the mozzarella cheese packet with the scissors and pour away the water.
5. Chop the cheese into small cubes. You will need 4 cubes for each tart.
6. Divide the pastry into 8 squares. Dust the rolling pin with flour and roll out each piece into a neat rectangle 3cm longer than the strips of pepper.
7. Carefully mark out a rectangle about 1½cm from the edge of the pastry (see top tip).
8. Spread a 5ml spoon of red pesto onto the pastry using the back of the spoon. Try and keep the pesto within your marked-out rectangle.
9. Add 4 cubes of cheese and 2 strips of pepper to each tart.
10. Place on the baking trays and bake for 10–15 minutes until golden and crisp.
11. Carefully remove from the oven using oven gloves and transfer to a wire rack with the spatula.
12. Serve hot or cold with a crisp green salad.

Prepare now, eat later

- The pastry squares could be rolled out up to 24 hours ahead and layered with baking parchment, covered in the fridge ready to finish off.
- Cube the cheese and slice the peppers in advance and store, covered, in the fridge for up to 24 hours.
- Make the Mozzarella and Red Pepper tarts up to 2–3 hours ahead, refrigerate and bake as needed.
- Make up the tarts and wrap in cling film or sealed plastic bags and freeze for up to 1 month. If cooking from frozen, bake in the oven for 20–25 minutes until the pastry is golden and the cheese is bubbling.

Something to try next time

- For a lower-fat version you could try splitting small ciabatta loaves in half, preparing as above and baking for 6–8 minutes.
- The peppers could be roasted in the oven first to give a sweeter taste.
- Try swapping the peppers for long strips of tomato.
- Use different flavoured pesto. You could use the Hey Pesto! recipe on our website for a nut-free recipe.
- Instead of pesto, try making this with a homemade tomato sauce or pizza topping made with fresh tomatoes and red peppers.

