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Cheese and tomato puff pastry

These Cheese and Tomato Tarts are perfect for a quick and easy lunch, or even served as finger food at a gathering. They're easy to make and bursting with flavour! Cheese and Tomato Puff Pastry Cheese and tomato is a match made in heaven and this recipe celebrates that fact in all its glory. But when you add pastry into the equation things just get that much more delicious ☺ What type of Tomato to use? For this recipe you'll want to use Beef Tomatoes (or Beefsteak in the US). These are awesome because they're so darn big! This way you'll get more of a 'handheld' tart, as opposed to finger food style tarts. You can use regular sized tomatoes, or even cherry tomatoes, you'll just end up with smaller tarts. What Cheese to use? Here I use a 50/50 combo of ricotta and goats cheese. Both of these are awesome because they're soft enough to spread, but they also keep their soft & spongy texture as they bake. Firmer cheeses tend to result in a dryer tart which isn't ideal. What Pastry to use? Pre-rolled puff pastry is a winner for something as simple as this - I don't know about you, but the thought of making homemade puff pastry sends shivers down my spine ☺ Process shots: add goats cheese, ricotta and s&p to a small bowl (photo 1), mix to combine (photo 2), place tomato on chopping board and flip on side (photo 3), slice into disks (photo 4), roll out puff pastry and slice around small bowl (photo 5), repeat 5 more times (photo 6). Cheese and Tomato Tarts Once you've sliced the pastry into circles you'll want to crimp around the edges. This will ensure none of the cheese seeps out as it bakes. From there it's just a case of plonking on the tomato & seasoning. Then just drizzle with oil, brush the edges with egg wash and bake! Can I prep these ahead of time? Absolutely! Just leave off the seasoning otherwise it'll draw out moisture from the tomato and cause the pastry to go soggy. Also leave off the egg wash until just before going in the oven. Process shots: crimp pastry (photo 1), spread cheese in the middle (photo 2), add tomato seasoning, oil, egg wash then bake (photo 3). Serving Tomato Cheese Tarts Once they're baked you can serve them as they are, but I like to take things a little further and add parmesan and pesto. This really takes them to new heights of deliciousness! Can I make these ahead of time? You can bake them right through, allow them to cool and store in the fridge. From there they work great straight out the fridge, at room temp or reheated in the oven! What to serve with cheese and tomato tarts? If I'm feeling 'light' (I won't say healthy, that was already ruined when we added pastry into the equation ☺) I'll go for a rocket/arugula side salad. Usually just rocket/arugula, red onion, pine nuts, parmesan and balsamic vinaigrette. Or to make it into more of a lunch meal throw in some Avocado Fries, French Fries or Potato Wedges! Process shots: allow to cool slightly (photo 1), add parmesan (photo 2), drizzle over pesto (photo 3). And there we have it! Your new favourite way to enjoy puff pastry ☺ If you're looking for another delicious way to use puff pastry check out my Cheese and Bacon Turnovers! For more similar recipes check out these beauties too: Easy Puff Pastry Recipes Alrighty, let's tuck into the full recipe shall we?! How to make Cheese and Tomato Tarts (Full Recipe & Video) Large Greased Baking TraySmall Pot/Mixing Bowl (for cheese)4.5"/12cm Cookie Cutter or Small Bowl (something slightly larger than tomato slices)Sharp Knife & Chopping BoardBrush & Bowl (for egg wash) Cheese: In a small bowl combine goats cheese, ricotta and a pinch of salt and pepper (to taste). Place to one side.Tomatoes: Place tomato on its side on a chopping board (root facing the wall, NOT up/down). Slice the ends off, then slice the middle into 3 disks (approx 3/4" thick). Repeat with 2nd tomato then place to one side.Puff Pastry: Slice puff pastry into 6 disks that are slightly larger than the tomato slices. Crimp around the edges, spread in the cheese mixture then top with a tomato slice. Drizzle with extra virgin olive oil, sprinkle with a good pinch of salt and pepper then place onto a greased baking tray.Bake: Brush egg wash around the edges of the tarts, then bake in the oven at 200C/390F for 20mins or until the pastry is golden.Serve: Sprinkle over parmesan then drizzle with pesto. Enjoy! a) Puff Pastry - The size of the pastry I use (before dividing) is 14"x9" (35.5cmx22cm). The weight (before dividing) is 320g/11.3oz, so if you are buying puff pastry that is not pre rolled (i.e a slab of pastry) make sure you are using that much weight and roll out to the dimensions above. b) Tomatoes/Size - You can use regular sized tomatoes, or even sliced cherry tomatoes and make smaller tarts, just slice the pastry accordingly! c) Make Ahead - You can prep these to the point of putting in the oven, then tightly cover and place in the fridge. Just leave off the seasoning on the tomato (salt draws out moisture and will cause the tarts to go soggy as they rest). Also leave off the egg wash and brush on just before baking. If you want to completely bake them, just allow to cool then cover in the fridge. From there either serve cold or room temp, or reheat in the oven at 180C/356F until the pastry crisps up again. d) Calories - based on just the tarts (no pesto/parmesan), assuming 1/2 tsp extra virgin olive oil is drizzled on each tart. Calories for 1 tart (assuming 6 are made). Cheese & Tomato Puff Pastry Tarts Calories 397 Calories from Fat 255 * Percent Daily Values are based on a 2000 calorie diet. Nutrition is based on the absence of salt unless stated as measurement in the ingredients. Cost is worked out based on ingredients bought from UK supermarkets, then divided by the number of servings. In both instances these values are just for guidance. Please check out my FAQ Page for more info. If you loved this Tomato Tart recipe then be sure to Pin it for later! Already made it or got a question? Give me a shout in the comments and pick up your free ebook along the way! I have been busy the last couple of weeks with friends and family coming over to say their, "Buon Viaggio", "When are you coming back?", "We will miss you" to my beautiful Journalist daughter who in 3 days (I can't even think about it) will be leaving to continue her amazing life journey in Toronto. Needless to say I have been baking and cooking for our get togethers, and to tell the truth it is a really good way of getting my mind off the fact that I will miss her terribly. I will miss our improv kitchen table blog office, our morning coffee, cat and dog visits, everything. My daughter, my friend, my everything, I wish you all the love and happiness in the world and I will see you in Toronto! So here is one of my I-can't-think-about-it recipes, These turned out so delicious and went in no time. I sautéed the grape tomatoes (you could also use cherry tomatoes, I really like grape tomatoes because when they are ripe they are still firm), with a little olive oil, basil, oregano and of course I can't leave out the hot pepper flakes, but you can if you want. I cut out medium size circles from the pre-made puff pastry dough and filled them with the tomato filling, Fontal (Gruyère is a perfect substitute) and Parmesan cheese, I folded them over, brushed each crescent with a little milk and half of them I sprinkled with extra Parmesan cheese. I think those ones went the fastest. So when you are looking for a quick, easy and really tasty appetizer or something to take your mind off something these Tomato Double Cheese Stuffed Puff Pastry are a perfect choice. Enjoy! Related Crust, sauce, toppings. Bold flavors. Forget everything you think you know about pizza. We won't send you spam. Unsubscribe at any time. (0 votes) Rate recipe Show all reviews 1 serving contains(Percentage of daily recommendation) Calorie783 kcal(37 %) Protein34.66 g(35 %) Fat54.45 g(47 %) Carbohydrates38.14 g(25 %) Sugar added0 g(0 %) Roughage1.88 g(6 %) more nutritional values Vitamin A251.63 Magnesium43.58 mg(15 %) Vitamin D0.18 µg(1 %) Vitamin E1.23 mg(10 %) Vitamin B:0.32 mg(32 %) Vitamin B2:0.33 mg(30 %) Niacin7.33 mg(61 %) Vitamin B6:0.17 mg(12 %) Folate75.28 µg(25 %) Pantothenic acid0.3 mg(5 %) Biotin5.95 µg(13 %) Vitamin B1:0.43 µg(14 %) Vitamin C21.47 mg(23 %) Potassium429.92 mg(11 %) Calcium900.8 mg(90 %) Magnesium43.58 mg(15 %) Iron2.45 mg(16 %) Zinc1.58 mg(20 %) Saturated fatty acids20.92 g Cholesterol58.31 mg Keep it simple with this easy recipe for tomato, cheese and rocket puff slice - made with Jus-Rol's ready rolled puff pastry, it's perfect for lunch. You can update your privacy settings to enable this content. Please enable all cookies to use this feature. 1 Jus-Rol™ Puff pastry ready rolled sheet chilled 3 tbsp pesto 200g mozzarella cheese sliced 4-5 medium tomatoes sliced 1 egg beaten to glaze rocket leaves to garnish Baking paper Baking Tin Pastry Brush How to Roll Puff Pastry Preheat oven to 220°C (200°C fan assisted) 425°F/Gas M7 Unroll pastry sheet onto a lined baking tin and spread the pesto over top leaving a good 2cm border all round. Brush border with beaten egg. Top with sliced cheese and tomato and bake for 20 minutes until borders risen and golden and cheese melted. Scatter with rocket leaves and serve. You can update your privacy settings to enable this content. Please enable all cookies to use this feature. Easy | 20 Mins | 12 pillows Easy | 40 Mins | 4 Servings Easy | 60 Mins | 4 servings When summer rolls in and we are harvesting cherry tomatoes by the basketful, one of my go to weeknight recipes is a roasted tomato and herbed cheese tart. It's so simple, anyone can whip it up in no time. All you need for this recipe: Frozen puff pastry Wheel of herbed cream cheese Fresh cherry tomatoesSalt/pepperGarnish of your choosing Homemade or frozen puff pastry? Homemade puff can be quite finicky. You can certainly try to make your own homemade puff pastry for this recipe, but the whole point is to be able to make this tart in no time, so store-bought is not only fine, it's recommended (by me at least!). Have you tried my other recipes yet? Check out my Roasted Tomato Sauce recipe and my Hummus with blistered tomatoes and Za'atar spice recipe. Variations and substitutions This recipe is quite adaptable and be made with ingredients on hand. You can make it simple and rustic, or fancy it with your own twist. I've made this with goat cheese, I've added balsamic glaze, I've garnished with basil or parsley. You can make a single large sheet and then cut slides, or cut individual tartlets for a dinner party. Let your creativity shine! Homegrown tomatoesTomato and cheese tart Method The method here is more important than the quantities. Preheat your oven to 425F (220C). Once your puff pastry sheet is thawed, roll it out to about 12 inches by 15 inches. This doesn't have to be too precise so don't stress about exact measurements. Using the tip of a knife, score a ½-inch wide border around the puff pastry sheet. You are essentially drawing a rectangle within a rectangle. Using the tines of a fork, poke the pastry inside the score lines. Make sure to poke evenly and all the way through. We don't want the inner part of the pastry to rise up too much, however we want the border to rise and create a nice crust. It is easier to work with room temperature cheese. Spread your cheese in as even layer as possible on the pastry. Do not get any cheese on the border. Decorate your tart with your sliced cherry tomatoes, slice side facing up. This is where you can get a little creative. You can also use sliced heirloom tomatoes. Bake for 20-25 minutes. Watch your oven, as puff pastry can burn easily. Every oven is different and since puff pastry cooks quickly you'll want to keep an eye on your creation. Storage We promise, you won't have to worry about storing this tart! It'll be gone in no time. But if you did need to store it, refrigerate it for no longer than 2 days. For other cherry tomato ideas, make sure to check out my blog post on all things cherry tomatoes! So many ideas and recipes here. Print Recipe Easy and delicious, this recipe can be made in a pinch. 3 main ingredients! That is all it takes. 1 Sheet Pre-made, frozen puff pastry5.2 oz (150g) Herbed cream or goat cheese 1 pint (~300g) Cherry tomatoes Salt and pepper to tasteBasil - OptionalParsley - OptionalExtra Virgin Olive Oil - OptionalBalsamic glaze - Optional Preheat oven to 425F (220C) Bring your herbed cream cheese to room temperature so that it can be spread easily (10-15 minutes). Thaw puff pastry as per package instructions and unroll. If using a puff pastry brick, roll out to a rectangle that is 12 inches wide and 15 inches long. Using the tip of a knife, score a ½-inch wide border around the puff pastry sheet. You are essentially drawing a rectangle within a rectangle. Using the tines of a fork, poke the pastry inside the score lines. Make sure to poke evenly and all the way through. We don't want the inner part of the pastry to rise up too much, however we want the border to rise and create a nice crust. Spread your cheese in as even layer as possible on the pastry. Do not get any cheese on the border. Arrange sliced cherry tomatoes on the cheese, cut side up. Get creative. Season with salt and pepper. Bake for 20-25 minutes. Watch your oven, as puff pastry can burn quickly. Once out of the oven, you can garnish with chopped basil, parsley, olive oil and/or balsamic glaze. This recipe is adaptable. You can use sliced heirloom tomatoes instead of cherry tomatoes. You can add some caramelized onions to your cheese mixture. If you don't eat dairy, a vegan or dairy free alternative may be used. Get creative! Let us know what you think! Leave a comment below! And don't forget to follow us on Facebook and Instagram! Jump to Recipe Print Recipe This decadent vegan tart is made with a flaky puff pastry crust slathered in herbed cashew cheese and topped with juicy roasted tomato slices. It's absolutely delicious and surprisingly easy to make! As a Pennsylvanian, I take my tomatoes pretty seriously. I spent some time living in a part of the country where tomatoes aren't that great, and let me tell you, these days I really appreciate my east coast summer tomatoes! I didn't have it in me to put together my usual summer vegetable garden this year. It's just been that kind of year! I'm sure you guys get it. But I got to craving some really good tomatoes recently, so I took a trip to the farmer's market to pick up a few. This tart was perfect for them! It's my new favorite way to use summer tomatoes, perhaps even beating out tomato sandwiches and vegan BLTs. What You'll Need You don't need much to make this one! Fresh tomatoes Salt & pepper Frozen puff pastry Raw cashews Water Lemon juice Garlic Fresh basil Fresh thyme How to Make a Tomato Tart First, slice and salt your tomatoes. To do this, arrange the slices on a paper towel-lined baking sheet and sprinkle them with some salt. Let them sit for about 30 minutes. Salting your tomatoes will enhance the flavor and draw out some of the water, so they don't get soggy when you bake the tart. While the tomatoes sit, prepare your crust. Remember to take your puff pastry out of the freezer a couple hours before you get started, so it has time to thaw. Roll the pastry out into a large rectangle and press it into a baking sheet. Super important step: poke holes throughout the crust with a fork! This will keep your crust from turning into one big bubble when you bake it. Pop the crust into the oven and set the timer for 15 minutes. Keep an eye on it — even with those holes you poked, it can still puff up a bit too much. If you see it starting to do this, just open the oven, poke it a few more times with the fork, and gently press down to flatten out the bubble. While the crust bakes, make the cashew cheese. Place some soaked raw cashews into a food processor bowl, along with some lemon juice, garlic, salt and water. Blend until smooth, then add in basil and thyme. Pulse the food processor a few times to chop the herbs. After the crust has baked for 15 minutes, remove it from the oven and slather the top with your cashew cheese. Blot your tomato slices with a paper towel and arrange them over the cheese. Pop the tart back into the oven to bake for another 10 to 15 minutes. When the tart has finished baking, sprinkle the tomatoes with some black pepper. If you have any leftover fresh herbs, sprinkle them on top before serving. Tomato Tart Tips & FAQ Where can I find vegan puff pastry? Lots of commercial brands are vegan! Just check the ingredients list. I used Pepperidge Farm brand. What kind of tomatoes work best for this tart? Any kind! Want to make a pretty tart with colorful heirloom tomatoes? Go for it! Got some cherry tomatoes on hand? Use 'em! Just make sure they're good. I highly recommend making this one during the summer months when tomatoes are in season and good quality ones are readily available. Leftovers and storage: This tart is best served right away, but if you have leftovers they'll keep in a sealed container in the fridge for about 3 days. Save time the day of serving by making the cashew cheese a day or two in advance. Store it in a sealed container in the fridge until you're ready to use it. Like this recipe? If so, be sure to follow me on Facebook, Pinterest or Instagram, or subscribe to my newsletter. And please stop back and leave me a review and rating below if you make it! Total Time 4 hours 50 minutes 1 ½ pounds thinly sliced tomatoes (about 2 medium tomatoes or about 12 slices) 1 teaspoon salt, divided 1 sheet (about 8 ounces) frozen vegan puff pastry, thawed 1 cup raw cashews, soaked in water 4 to 8 hours, drained and rinsed ½ cup water 1 tablespoon lemon juice 1 garlic clove 2 tablespoons chopped fresh basil leaves 1 teaspoon fresh thyme leaves Black pepper, to taste Preheat the oven to 400°F. Arrange the tomato slices on a paper towel-lined baking sheet and sprinkle them with ½ teaspoon salt. Let them sit for 30 minutes. While the tomatoes sit, roll the puff pastry to a 9 x 13 inch rectangle and arrange it on a baking sheet. Gently press the dough into the corners of the baking sheet. Use a fork to poke holes in the dough, spaced at most an inch apart. Place the baking sheet into the oven. Keep an eye on the crust as it bakes — if any large bubbles begin to form, poke a few more holes in them with a fork and gently press the dough back down. Bake the crust for about 15 minutes, until golden and puffy. While the crust bakes, place the cashews, water, lemon juice, garlic, and ½ teaspoon of salt into the bowl of a food processor fitted with an s-blade. Blend the mixture until smooth, stopping to scrape down the sides of the bowl as needed. Add the basil and thyme to the bowl, then pulse the food processor a few times until the herbs are chopped and incorporated into the mixture. After the crust has baked for about 15 minutes, remove it from the oven, but leave the oven on. Slather the top of the crust with the cashew cheese. Blot the tomato slices with a paper towel, then arrange them on top of the cheese. Place the tart back into the oven and bake it for another 10 to 15 minutes, until the tomatoes dry out just a bit on top. Remove the tart from the oven. Let it cool for a few minutes. Sprinkle the top of the tart with black pepper and additional salt if needed. If you have any leftover herbs, you can sprinkle them on top as well. Cheesy Puff Pastry Tomato Tart Amount Per Serving (1 slice (% of tart)) Calories 313 Calories from Fat 188 * Percent Daily Values are based on a 2000 calorie diet.

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