

Tomato & Ricotta Tartlets

Ingredients

- 2 sheets frozen reduced fat shortcrust pastry
- 150g La Casa Del Formaggio Reduced Fat Ricotta
- 1 egg, beaten
- 1 tbs chives, finely chopped
- 1 tbs dill, finely chopped
- 1 tbs La Casa Del Formaggio Grated Parmesan
- Salt & Pepper
- 12 Small vine ripened tomatoes
- Olive oil spray

Directions

1. Preheat the oven to 200°C. Lightly grease 12 patty pan moulds. Using an 8cm round fluted biscuit cutter, cut 12 rounds from 2 sheets of partially thawed frozen 25 per cent reduced-fat shortcrust pastry.
2. Press into pans, prick bases with a fork and bake for 10 minutes or until golden. Cool.
3. Combine 150g reduced fat ricotta, 1 beaten egg, 1 tbs finely chopped chives, 1 tbs finely chopped dill and 1 tbs grated parmesan. Season with salt and pepper.
4. Spoon mixture into pastry shells. Top each tartlet with a small vine-ripened tomato. Spray with olive oil spray and bake for 15-20 minutes or until ricotta mixture is set and tomato is softened.