

Tomato & Cheese Squares

INGREDIENTS

2 sheets frozen puff pastry, thawed

Cooking oil spray

1/3 cup smooth ricotta

1/3 cup crumbled feta

1 Tbsp chopped basil

250g punnet cherry tomatoes, halved

2 rashers chopped bacon

1/3 cup grated parmesan

METHOD

Cut pastry sheets into quarters. Cut 2 right angles, 1cm wide, on opposite corners of square, leaving a 1cm space at corners. Bring opposite sides over each other to form a border. Press down gently. Place squares on oiled oven trays. Spray with oil spray.

Combine ricotta, feta and basil in a bowl. Spread over base of each square. Arrange halved tomatoes and bacon on top. Sprinkle with parmesan.

Cook uncovered, in a moderately hot oven (190°C) for about 25-30 minutes or until golden brown. Serve warm.

