



RECIPE | TOMATOES

# TIKI TOMATOES™ TARTLETS



30 min

5 min  
PREP.

25 min  
COOKING



6-8



Easy

## INGREDIENTS

Recipe created by *Stacie Zollars*

**1 dry pint** Pure Flavor® Tiki Tomatoes™, halved  
**2** 8.5 oz sheet puff pastry  
**1** egg, beaten  
**¾ cup** whole milk ricotta cheese  
**¼ cup** grated Parmigiano-Reggiano  
**3 tbsp** fresh basil, minced  
**1 tbsp** olive oil  
**1 tsp** ground black pepper  
**1 tsp** garlic powder

**1 tsp** dried oregano  
Flaky sea salt, to garnish



## DIRECTIONS

- 1 Preheat the oven to 425°F and line a sheet pan with parchment paper.
- 2 Place puff pastry on a cutting board and slice into 9 even pieces. Use a knife to slice rectangles inside of each piece, creating roughly a quarter inch perimeter.
- 3 Mix cheeses and seasonings. Spread into your cut rectangles and top with halved tomatoes.
- 4 Lather tomatoes with oil and trace the edges of each puff pastry with egg wash. Bake 15-20 minutes.
- 5 Sprinkle with sea salt and enjoy!

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