

## **RECIPE | TOMATOES**

## **TIKI TOMATOES**<sup>™</sup> **TARTLETS**



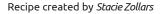
## INGREDIENTS

5 min PREP. 25 min

COOKING

1 dry pint Pure Flavor<sup>®</sup> Tiki Tomatoes<sup>™</sup>, halved 28.5 oz sheet puff pastry legg, beaten 3/4 cup whole milk ricotta cheese 1/4 cup grated Parmigiano-Reggiano 3 tbsp fresh basil, minced 1 tbsp olive oil 1 tsp ground black pepper 1tsp 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.

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Sprinkle with sea salt and enjoy! 5

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