



Tomato Tarts with Urban Appetite Balsamic and Lime Glaze

Ingredients

- Puff Pastry
- Cocktail tomatoes, halved
- 30ml [Wild Appetite Mediterranean Bread Dipper \(Olive Oil\)](#)
- 60ml [Urban Appetite Balsamic & Lime Glaze](#)
- 10ml [Wine Jelly](#), melted
- Salt & freshly ground black pepper
- A few shavings of Parmesan & herb sprigs for garnish
- A handful of fresh herbs, finely chopped (try basil, parsley, thyme, chives)



Method

Combine the prepared cocktail tomatoes with the [Wild Appetite Mediterranean Bread Dipper \(Olive Oil\)](#) and [Urban Appetite Balsamic & Lime Glaze](#), [Wine Jelly](#), chopped herbs, salt and freshly ground black pepper.

Cover and allow to marinate at room temperature for about an hour. Lightly roll out the pastry and cut into 5cm by 5cm squares or rounds and place on a baking tray.

To Bake: Lift the tomatoes from their marinade with a slotted spoon, drain off marinade well.

Place a few slices on each of the pastry. Immediately place in a hot oven at 220°C and bake until the pastry is golden - about 20 minutes.

Drizzle the remaining marinade evenly over the tarts.

Garnish with Parmesan shavings and herb sprigs.

Serve immediately.