

RECIPE | TOMATOES



# TIKI TOMATOES™ TARTLETTES

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flavor®



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# TIKI TOMATOES™ TARTLETTES

Recipe created by *Stacie Zollars*



**30 min**

**5 min** | **25 min**  
PREP. | COOKING



**6-8**



**easy**

## INGREDIENTS

- 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!