



RECIPE | TOMATOES

TIKI TOMATOES™ TARTLETTES



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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