



ROASTED TOMATO PASTRIES

HEAT LEVEL 

Savor the rich taste of our Roasted Tomato Pastries - a delightful blend of oven-roasted tomatoes encased in flaky pastry for a satisfying and flavorful treat.

50 Mins

12 Servings

INGREDIENTS

10 ml (2 tsp) olive or cooking oil
10 ml (2 tsp) butter or margarine
1 clove garlic, crushed
3 ml (½ tsp) chopped ginger
½ small red onion, sliced
500 g cherry tomatoes
30 ml (2 Tbsp) Spur Hickory Basting Sauce
15 ml (1 Tbsp) brown sugar
Salt to taste
Freshly ground black pepper, to taste
400 g frozen puff pastry, defrosted
1 beaten egg, for glazing
30 ml (2 Tbsp) milk, for glazing
Parmesan cheese shavings, to serve
30 ml (2 Tbsp) fresh, chopped basil, to serve

METHOD

- 1 Heat oil and butter in a large frying pan. Add garlic, ginger and red onion and sauté until soft.
- 2 Add tomatoes and stir-fry for a few minutes. Add Spur Hickory Basting, sugar and season with salt & pepper. Stir-fry for 10 minutes for tomatoes to soften and for sauce to reduce. Set aside.
- 3 Roll pastry out on a floured surface until about 3 mm thick. Cut into rectangular shapes of about 7 x 10 cm each. Place half of the pastry shapes on a greased baking tray. Dampen the edges with water. Cut out centres of the other pastry halves and place on top of the base pastries.
- 4 Divide the tomato mix between pastries and brush edges with beaten egg and milk. Bake at 200°C for 15 minutes or until golden brown.
- 5 Garnish with Parmesan cheese and basil to serve.

VARIATIONS

None

