

# MasterFoods™

## PROFESSIONAL

Blistered Tomato and Ricotta Tarts  
RECIPE

### Blistered Tomato and Ricotta Tarts



<?xml version="1.0"?>

TIME

15 minutes

INGREDIENTS

11 items

MAKES

8 servings

This particular recipe is quick and easy and can be made in advance to be assembled within minutes for a real eye-catching appetiser.

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## INGREDIENTS

- 2 sheets of ready rolled puff pastry
- 1 egg, beaten
- 600 g mixed coloured small tomatoes halved
- 2 tbsp. olive oil
- 3 tsp. MasterFoods™ Professional Oregano Leaves
- 1-2 tsp. MasterFoods™ Professional Dijon Mustard
- Splash of balsamic vinegar
- 300g soft ricotta cheese
- 30g parmesan cheese
- Zest of half a lemon
- Fresh basil, to garnish

PRODUCTS USED



MasterFoods Professional Dijon Mustard 21kg

[SEE DETAILS](#)

## Cooking Instructions:

- 1  
Preheat oven 160°C.
- 2  
Cut the pastry with 10 cm pastry cutters – you should get 4 circles from each sheet and 8 in total. Place onto lined baking tray and carefully score a 1 cm border about each pastry round, being careful not to cut through. Prick the base with a fork and egg wash the borders of each tart, excluding the base. Place in fridge to chill and firm up for at least 15 minutes.
- 3  
While the bases are chilling, on a large baking tray arrange the tomatoes with the cut side facing up. Coat with olive oil, balsamic vinegar, and 2 tsp. of the oregano leaves, then bake for 15 minutes or until the tomatoes begin to blister.
- 4  
Meanwhile combine the ricotta, remaining oregano, lemon zest, parmesan cheese and Dijon mustard, and season to taste.

5. 5

Remove pastry from the fridge and bake for 10 to 15 minutes until golden down and the base is cooked though. Remove from the oven and leave to cool.

6. 6

To assemble the tarts, spoon in some of the ricotta mixture and spread evenly. Arrange the tomatoes and garnish with fresh basil.

## Tips:

1. 1

Add some toasted pine nuts for crunch.

2. 2

Drizzle over some extra balsamic vinegar glaze to add tang and sweetness.

3. 3

For more flavour and texture, add some crispy fried prosciutto.

## More Recipes Like This



### [Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



### [Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



### [Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



## **100% Not Schnitzel Wrap**

Cooking time

15 Minutes

Ingredients

12 items

[SEE DETAILS](#)

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