

TOMATO BASIL PUFF PASTRY

THE DISTRICT KITCHEN



INGREDIENTS

- 1 sheet puff pastry
- 1 or 2 tomatoes, sliced
- 1/2 cup shredded parmesan
- 1 handful fresh basil, chopped
- 1 tbsp dried oregano
- 1 tsp dried chili flakes
- 1 egg plus 1 tbsp water, whisked
- Salt and fresh cracked pepper

INSTRUCTIONS

Preheat oven to 360F.

Roll out the puff pastry and cut into even squares, nine if you're using heirloom tomatoes, and sixteen if using cherry tomatoes.

On each square, place a slice of tomato, parmesan, and a sprinkle of herbs and spices, to taste.

Fold into desired shape, and brush each pastry with egg and water mix.

Bake in oven for 15-20 minutes, or until cheese is melted and pastry is golden.

Serve hot!