

Tomato and Parma Ham Tarts

(Serves 8)

Sun-ripened tomatoes taste wonderful slow-roasted in the oven and added to late summer salads and pasta dishes, or as here, arranged on top of buttery puff pastry. The sweetness of the tomatoes goes particularly well with salty Parma ham and peppery basil in a classic Italian combination of flavours. The Larder's organic, all-butter puff pastry is simply delicious and makes this a quick and easy dish to make for a summer lunch. It works equally well as small, individual round tarts as one large tart covering a whole baking sheet.

1. De-frost the pastry.
2. Pre-heat the oven to 190°C.
3. For individual tarts, arrange the pastry on a lightly floured work surface and stamp out 8 10cm rounds. Use the tip of a sharp knife to mark an inner round – don't cut through the pastry, just score it. Prick the centre with the knife.
4. For one large tart, arrange the pastry on a large baking sheet and score a frame of about 2 cm using a sharp knife.
5. Brush the rim with a little beaten egg.
6. Pour the olive oil into a small bowl and add the whole basil leaves.
7. Halve the tomatoes and arrange on the pastry. Arrange the ham around and in between the tomatoes, scatter with the sliced garlic and give a generous sprinkling of freshly ground black pepper and a little sea salt.
8. Spoon or brush over the olive oil and basil leaves, and sprinkle with finely chopped rosemary.
9. Cook smaller tarts for 17-20 minutes and a large tart for 8-10 minutes more.
10. Serve with a salad of rocket, water cress or spinach leaves.

INGREDIENTS

- 1 pack (375g) Dorset Organic puff pastry
- A little organic egg or egg yolk
lightly beaten with a fork
- 30-40 cherry tomatoes
- 8 slices Parma ham/Prosciutto
from the Larder's deli counter
- 75ml Our olive oil, a fantastic Greek olive oil
available from the Larder
- 3 cloves garlic
peeled and thinly sliced
- Freshly ground black pepper
- Maldon sea salt
- Fresh basil leaves
- Fresh rosemary