

18 Puff pastry pizza tart

Serves 4-6 as a light lunch.

Ingredients

375g ready rolled rectangular all-butter puff pastry sheet (available from Sainsbury's chilled counter)

4-5 tablespoons sundried tomato paste or regular tomato paste. M&S do a 190g jar of "Vine-ripened tomato paste" and half of this jar per tart is about right. Don't use passata or tinned tomatoes as these are too wet – it needs to be a concentrated paste

half a medium yellow pepper deseeded and cut into strips

10 cherry tomatoes, halved

125-150g mozzarella (the ordinary cow's milk kind not buffalo which is too moist)

few twists freshly ground black pepper

1 teaspoon dried or fresh oregano

1. Preheat your oven to 200 degrees C fan. Take a sharp knife and lightly score the pastry about 1.5cm inside the pastry edge, to create a rim for the tart. Prick the internal rectangle of the pastry with a fork.
2. Spread the tomato paste over the pastry within the rim. Arrange the pepper strips and halved cherry tomatoes on top. Cut or tear the cheese into smallish pieces and dot over the tart. Sprinkle with black pepper and oregano.
3. Bake for about 20 minutes until the pastry is crisp and the cheese bubbling. The pastry should be well-baked to deep golden brown colour. Serve with a green salad.