

Salty Pastries bacon and Cherry Tomatoes



[Español](#)

Salty Pastries

With bacon and cherry tomatoes

Ingredients

For 16 pastries

- 1 rectangular pastry sheet (refrigerated)
- 250 g multi-coloured cherry tomatoes cut in quarters
- 120 g diced bacon
- 100 g tomato marmalade
- 30 g fried sunflower seeds
- 20 g extra virgin olive oil
- 1 tablespoon of fresh thyme leaves
- 16 rocket leaves



and...

Parchment paper
A medium bowl
Knife and small fork



Prep time: 35 minutes

Instructions

- Preheat the oven to 200° C and line a baking sheet with the parchment paper.
- Roll out a pastry sheet and cut it into 16, almost square portions, fold over the 2 longer sides and place them on the parchment paper. Once on the baking sheet, with the fork handle softly press the pastry dough's folded sides so it doesn't unfold in the oven, and poke the middle with the fork so the pastry doesn't rise here.



□ Distribute the bacon bits throughout the pastry's poked surface and cover with 4 or 5 cherry quarters of different colours. Bake for about 20 minutes, until they are golden.



□ While baking, mix the marmalade and thyme, sunflower seeds and oil. When the pastries are removed from the oven, spread a teaspoonful over each pastry. Top it off with a rocket leave and serve.



Delicious!!!

