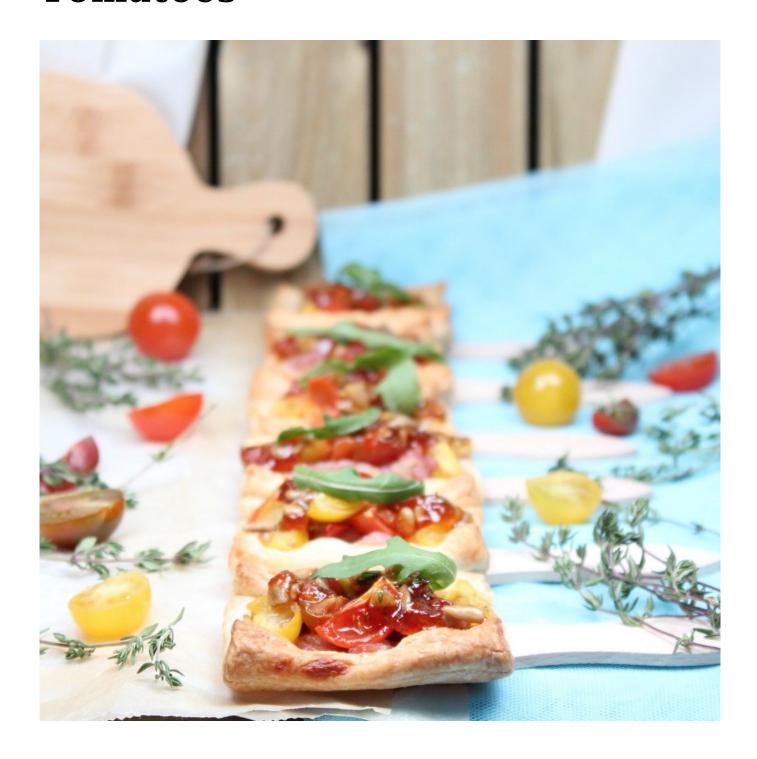
Salty Pastries bacon and Cherry Tomatoes

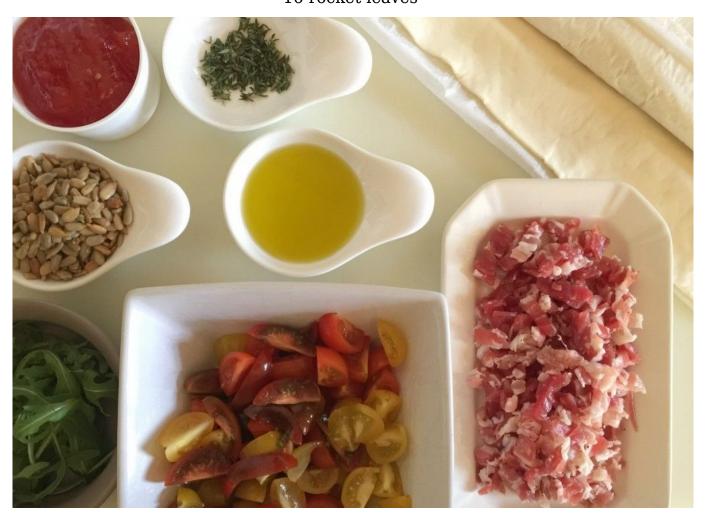




Salty Pastries With bacon and cherry tomatoes

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



 $\hfill \Box$ 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.



 \square 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!!!

