

## **Warm Tomato and Smoked Goats' Cheese Tartlet with Rocket and Olive Oil Dressing**

***Serves 4***

### ***Ingredients***

1 roll of puff pastry - approximately 500 gms  
4 beef tomatoes  
400 gms Smoked Ribblesdale cheese  
Approximately 200 gms rocket leaves, washed and drained  
50 ml extra virgin olive oil  
Salt and black pepper

### ***Method***

Roll out the sheet of puff pastry to approximately ¼ inch thick and cut around a saucer in a disc shape. Repeat three more times.

Place the 4 discs onto a baking tray lined with grease proof paper.

Prick the pastry with a fork leaving a ¼ inch rim around the edge.

Bake in a hot oven for approximately 20 minutes at 180 degrees, until golden brown.

Slice the tomatoes wafer thin and layer up on the pastry tart. On the top of the tomatoes place the grated smoked goats' cheese and bake in the oven for 5 minutes until the cheese has melted.

### ***To assemble the dish***

Place the tartlet on a plate. Put the rocket in a bowl and mix gently with a sprinkle of extra virgin olive oil. Lightly season with salt and pepper, then place the rocket on top of the tartlet.

Serve this starter straight away with a glass of white wine!