

## Cherry Tomato Tarts with Minted Mayonnaise

### Ingredients

150g of Loprofin Mix

75g Butter

½ teaspoon of dried basil

Pinch of Salt

4x15cm (5 inch) loose bottomed tart tins

### Filling

75g onion finely chopped

1 garlic clove, crushed

1 tablespoon of Olive Oil

300G cherry tomatoes

2 tablespoons of tomato puree

### Garnish

3 tablespoons of Mayonnaise

½ teaspoon of mint sauce

4 sprigs of fresh basil

### Method

1. Oven temperature: 200°C/400°F/Gas Mark 6
2. Place the Loprofin Mix in a large bowl. Rub in the butter until the mixture resembles course breadcrumbs. Stir in the dried basil and salt
3. Gradually add sufficient water to give a soft manageable dough. Lightly knead on a surface dusted with Loprofin Mix until the dough is smooth.
4. Roll out the dough and line 4 x 15cm(5 inch) tart tins
5. Heat the olive oil and fry the onion and garlic over a moderate heat until transparent.
6. Halve the tomatoes

7. Stir together the tomato puree and onions and then stir in the tomatoes. Heat for stirring gentle for 1 minute.
8. Divide the tomato filling between pastry cases and bake in a preheated oven for 15-20minutes until the pastry is just starting to colour and the tomatoes are bubbling
9. Combine the mayonnaise and mint sauce. Serve the tarts warm or cold, garnished with a spoonful of minted mayonnaise and sprig of fresh basil.

This recipe was provided by Nutricia Metabolics