



Pesto Puff Pastry

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Preparation: 5 mins

Baking time: 15-20 mins

Makes: 12

Level: super easy

VEGAN

Ingredients

- 1 vegan puff pastry sheet
- 1 large tomato
- Vegan basil pesto
- Vegan mozzarella

Method

- Cut the puff pastry into squares approximately 8cm x 8cm.
- Dollop the pesto into the centre, as much or as little you like.
- Add a big slice of tomato.
- Sprinkle mozzarella over the top.
- Bake at 180°C for 15-20 mins until golden brown around the edges.

Top Tip

Cut the pastry into fun shapes for themed Afternoon Teas or even let the kids loose with the cookie cutters!



Recipe kindly donated by Tilly Morgan