

## **Cheese, Ham and Tomato Tart**

### **Ingredients:**

- 1 Puff pastry ready rolled sheet
- 4-5 tomatoes
- 150-200g mozzarella cheese [alternatively you can grate cheddar cheese]
- 75-100g cooked ham
- 3-4tsp tomato pasta sauce or tomato puree
- 1 beaten egg or milk to glaze

To finish:

- A few leaves of rocket or other herbs

### **Method:**

Preheat the oven to 220°C / Gas 7.

1. Unroll the puff pastry sheet onto a baking tray.
2. Spread 3-4 spoonfuls of tomato pasta sauce. Spread evenly leaving a border to allow the pastry to rise.
3. Slice 4-5 tomatoes and slice or grate the mozzarella. Tear the cooked ham into pieces and then scattered evenly the tomatoes, mozzarella and the ham onto the pastry, making sure you have a good distribution of all the ingredients, avoiding the pastry border.
4. Bake in for 15-20 minutes or until golden brown. Scatter with fresh rocket leaves or other herbs to finish.