

## Tomato Tartlets

*Colorful, summery and perfect when you need a little bite.*

1 sheet frozen puff pastry, thawed  
1 C grated Fontina or Swiss cheese (2-3 ounces)  
3 medium tomatoes, cut into twelve ¼- inch slices  
Extra virgin olive oil for brushing  
Ground pepper  
1/3 C small basil leaves left whole or large and thin sliced

Preheat the oven to 375°. Lightly flour a work surface and rolling pin and roll out the puff pastry to 14x16-inch rectangle. With a 4 inch cookie cutter, cut out 12 rounds and transfer to a parchment-lined rimmed baking sheet. With a fork, prick each round all over. Sprinkle 1 tablespoon cheese on each, leaving a small border, and top with one tomato slice; brush with oil, season with pepper.

Bake until pastry is deep golden at the edges, 25 to 30 minutes, rotating the baking sheet halfway through. Let cool completely before garnishing with basil. Makes 12.