

## CHERRY TOMATO PASTRIES WITH PERSILLADE

(serves 4)



### *Lake Crystal Salt*

1 pre-rolled sheet puff pastry  
30g sun-dried tomatoes  
2 punnets red cherry tomatoes  
Freshly ground black pepper

For the Persillade:  
30g flat leaf parsley  
2 cloves garlic, peeled

### METHOD

- Preheat the oven to 200C, 400F, Gas 5
- Cut the pastry sheet into 4 equal squares.
- Arrange on a lightly oiled baking sheet.
- With the tip of a knife, score a 1cm border around the edge of each square.
- Prick the centres with a fork.
- purée the sun-dried tomatoes in a food processor and season with *Lake Crystal Salt* and pepper to taste.
- Spread the purée over the centre of each pastry square, leaving the border free of topping.
- Arrange the cherry tomatoes over the purée.
- Bake in the oven for 20 minutes, or until the edges are puffed and golden brown.
- Remove from the oven and sprinkle with the persillade while still hot.  
To make the persillade:
- Finely chop the parsley and garlic and mix together.  
Persillade is a mixture of chopped parsley and garlic, which is added to certain French dishes after cooking.

*Lake Crystal natural lake salt* - an organically certified fine food salt developed for the food enthusiast, discerning cook and the health conscious consumer.