



Feta and Capsicum Tartlets

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Ingredients

- 2-3 sheets savoury shortcrust pastry
- 250 grams firm feta, cubed
- Handful fresh basil, roughly chopped pepper
- ½ a jar [Wild Appetite Capsicum & Apricot Salsa](#)

Method

Preheat oven to 190°C. Cut the pastry into 20 circles big enough to line mini muffin tin holes. You can use the rim of a cup as a guide for cutting. Line non-stick muffin tins with the pastry circles and fill each hole with baking beans. Refrigerate these for 30 minutes, and then bake for 10 minutes at 190°C. Remove the baking beans and bake at 170°C for about 5 more minutes, or until the pastry is cooked and golden. Combine the feta, basil and pepper and spoon into the cooked pastry cases. Top each one with a small teaspoonful of the salsa. Serve immediately.

Makes approximately 20 tartlets.

