

Zucchini Tartlets

Serves: 36 tastings



From the garden: zucchini & thyme

Equipment:

- Small bowl x 1
- Serving spoon x 1
- Fork
- Chopping boards and knives
- Measuring cups
- Measuring spoons

Ingredients:

- 2 zucchinis (finely chopped)
- ½ tablespoon thyme (finely chopped)
- 2 tablespoons olive oil
- ½ teaspoon salt
- 10 grinds of pepper
- ½ cup parmesan cheese
- 4 sheets puff pastry

Method:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put zucchini, thyme, oil, salt and pepper into a small bowl and stir until evenly coated.
4. Cut each pastry sheet into 9 squares then use a fork to prick 3 times in the middle of each square.
5. Put the pastry squares onto lined baking trays.
6. Put 1 tablespoon of zucchini on each pastry square then sprinkle with some parmesan cheese.
7. Bake in the oven for 20 minutes or until risen and golden brown.
8. Serve onto 5 serving plates.