

Roasted tomato pastries



SPUR'S HICKORY BASTING PAIRS PERFECTLY
WITH TOMATO, FRESH BASIL AND PARMESAN.

INGREDIENTS

- 10 ml (2 tsp) **olive** or **cooking oil**
- 10 ml (2 tsp) **butter** or **margarine**
- 1 clove **garlic**, crushed
- 3 ml (½ tsp) chopped **ginger**
- ½ small **red onion**, sliced
- 500 g **cherry tomatoes**
- 30 ml (2 Tbsp) [Spur Hickory Basting Sauce](#)
- 15 ml (1 Tbsp) brown **sugar**
- Salt to taste
- Freshly ground **black pepper**, to taste
- 400 g frozen **puff pastry**, defrosted
- 1 beaten **egg**, for glazing
- 30 ml (2 Tbsp) **milk**, for glazing
- **Parmesan cheese** shavings, to serve
- 30 ml (2 Tbsp) fresh, chopped **basil**, to serve



METHOD

1. Heat oil and butter in a large frying pan. Add garlic, ginger and red onion and sauté until soft.
2. Add tomatoes and stir-fry for a few minutes. Add **Spur Hickory Basting**, sugar and season with salt & pepper. Stir-fry for 10 minutes for tomatoes to soften and for sauce to reduce. Set aside.



3. Roll pastry out on a floured surface until about 3 mm thick. Cut into rectangular shapes of about 7 x 10 cm each. Place half of the pastry shapes on a greased baking tray. Dampen the edges with water. Cut out centres of the other pastry halves and place on top of the base pastries.
4. Divide the tomato mix between pastries and brush edges with beaten egg and milk. Bake at 200°C for 15 minutes or until golden brown.
5. Garnish with Parmesan cheese and basil to serve.