



Tartlets with pesto and tomatoes

Ingredients

- 1 roll of dough crust ready - 300 g of cottage cheese - 100 g of fresh pesto - 1 pack of 400g Cirio Cherry tomatoes - 2 eggs - 2 tablespoons grated Parmesan cheese - salt and pepper to taste

Preparation

1. Mix in a bowl the ricotta with pesto, then add the eggs and Parmesan. Complete with a pinch of salt and work well all ingredients until creamy smooth and homogeneous.
2. Lined with the pastry crust the special cutters tartlet or paper cups. Alternatively, derived disks not too great by opting for one cup of tea, then you give them a concave shape with a spoon.
3. Prick the base of the pastry with a fork, then stuffed the tartlets with a spoonful of the mixture of pesto and ricotta.
4. Drain the tomatoes gently from their liquid, then complete each tartlet with a cherry tomato.
5. Add salt and bake at 180 degrees for about 20-30 minutes and serve warm.

