

SPRING ONION AND GOAT'S CHEESE TARTLETTES WITH RADISH, TOMATO, CHILLI AND GINGER CONDIMENT



These little puff pastry squares are terrific bases for a super easy and quick supper, but it's the crunchy condiment which really brightens them up!

For 4
15 minutes preparation
20 minutes cooking

Ingredients

- 4 ready-made puff pastry squares
- 150g soft goats' cheese
- 6 spring onions
- 6 radishes
- 10 cherry tomatoes
- 1 tablespoon pickled ginger
- 1 teaspoon chilli jam
- 2 tablespoons olive
- Salt and pepper
- Fresh coriander to garnish

Method

- 1.** Heat the oven to 200c
- 2.** Score the pastry squares, without cutting through completely, about 2cm from the edge.
- 3.** Spread the goats cheese in the middle and set the spring onions on top with a little drizzle of olive oil
- 4.** Bake for 15 minutes or so, until the pastry has risen and is golden.
- 5.** Meanwhile, mix the chilli jam with the olive oil. Chop the ginger finely, slice the radishes very thinly, halve the tomatoes and mix everything together. Season with salt and pepper.
- 6.** Remove the tartes from the oven, pile them high with the condiment, garnish with coriander and serve.