

Spinach and mozzarella tarts

Ingredients

- 2 teaspoons olive oil
- 6 spinach leaves
- 2 cloves garlic
- 1 egg
- ½ cup mozzarella cheese
- Extra mozzarella for topping
- 2 sheets puff pastry

Method

1. Preheat the oven to 200 c fan force.
2. Line a baking sheet with baking paper.
3. Chop garlic and spinach, making sure to cut the stem from the spinach and throw away.
4. Heat oil in a frying pan add garlic and spinach cook until wilted 1-3 minutes, season with salt and pepper.
5. Whisk the egg, add the cheese and spinach.
6. Cut the pastry into 16 squares then push the thumb into the middle of each square and put a teaspoon of spinach mixture on top of the thumb print.
7. Top with the extra mozzarella cheese and bake for about 15 mins.