

Valentino Tart

Makes 4

Prep Time: 10 min, Cook Time: 10min

Ingredients:

For the sauce:

2 tbsp sunflower oil
1/2 onion, peeled and finely chopped
2 cloves garlic, peeled and crushed
400g can Cirio Chopped Tomatoes
2 tsp sugar
salt and freshly ground black pepper

400g pack ready rolled puff pastry
225g/8oz mozzarella, sliced
4 slices salami
1 egg beaten
fresh oregano, ripped
watercress for decoration



Method:

- 1 First pre-heat the oven to Gas 6/400F/200C.
- 2 Make the tomato sauce. Heat oil in a pan and fry onion and garlic over gentle heat until softened but not brown. Pour over Cirio Chopped Tomatoes and sugar. Bring to bubbling and reduce slightly. Season with salt and freshly ground black pepper. Cool.
- 3 Place pastry on a work top and unroll flat. Cut out four heart shapes about 10cm/4in across. Discard extra pastry. Spread over the cooled tomato sauce, leaving a rim of 1cm/1/2 in. Top with mozzarella and finish with a slice of salami. Brush egg wash over the exposed edge of the pastry.
- 4 Bake in a pre-heated oven for around 10 minutes, or until pastry is crisp, airy and golden. Serve warm scattered with ripped oregano leaves. Decorate with watercress.

Tip:

Once cooled, store in an airtight container and keep in the fridge overnight. Delicious served with a side salad.