



Aged Leicestershire Red Roasted Filo Tarts

Pretty little cheese tartlets, made with Aged Leicestershire Red, peppers and cherry tomatoes, to resemble a beautiful sunset. Make in miniature tartlet moulds as canapés and serve with a chilled glass of dry white wine for a sophisticated sundowner.

Ingredients

- For the pastry:
- 200g flour
- 100g butter, cubed
- 2-3 tbsp cold water

- For the filling:
- 200g Aged Leicestershire Red, grated
- 3 peppers, thinly sliced
- 2 onions, thinly sliced
- 12 cherry tomatoes, halved
- Garlic clove, finely chopped
- Drizzle of olive oil
- Salt and pepper, to taste

- Serves 6 as a starter

Method

1. Add the butter to the flour and rub gently, until the mixture resembles fine breadcrumbs.
2. Trickle in the water, and using a pallet knife, bring the dough together. Wrap in cling film and leave to chill for at least 15 minutes in the fridge.
3. Pre-heat the oven to 220°C/Gas 7. In a large roasting tin, combine the peppers, onion, tomatoes, garlic, olive oil and salt and pepper. Place in the oven for 30 minutes, or until soft and caramelised.
4. Meanwhile, grease and line 6 individual tartlet tins with the pastry. Blind bake in the oven (with the vegetables), for 10 minutes.
5. Fill the tartlets with the roasted vegetable mixture and top with the grated Aged Leicestershire Red.
6. Grill on a high heat for 5 minutes, or until the cheese has melted and is bubbling.