



ROASTED VEGETABLE & MOZZARELLA TARTLETS

Prep. time 15 – 20 minutes | Cooking time 45 minutes | Pre-heat 190°C | Makes 3-4

These delicious savoury tartlets are a great vegan snack and yet another example of how our grated Mozzarella style Sheese can be useful in cooking. Enjoy!

Ingredients

For the pastry

- 200g rolled oats
- 1 teaspoon dried mixed herbs
- ½ teaspoon dried oregano
- Salt and black pepper, to season
- 2 tablespoons rapeseed or olive oil
- 150ml unsweetened almond or soya milk

For the roasted vegetables

- 1 tablespoon rapeseed or olive oil
- 1 small aubergine, thickly sliced
- 1 small courgette, sliced
- 3-4 large tomatoes, sliced
- 2 teaspoons dried mixed herbs
- ½ teaspoon paprika
- Salt and black pepper, to season



Cooking Method

Preheat the oven to 190 degrees C.

First make the pastry – Place the oats in a blender or food processor and whizz up to form a flour. Tip into a bowl and mix with the herbs and seasoning. Pour in the oil and choice of milk and mix together to form a dough. Divide this between 3-4 mini tartlet tins and use your hands to push the pastry evenly up the sides and to cover the base. Prick the base of each one with a fork then bake in the oven for 15 minutes until starting to turn golden.

Prepare your vegetables and toss in the oil, paprika, herbs and seasoning in a roasting tin. Bake for 15-20 minutes until softened and nicely roasted.

Now spread 1 tablespoon of tomato puree or passata on the base of each baked pastry case, top with a selection of the roasted vegetables, then scatter over some Sheese over each. Return to the oven for 5-10 minutes until golden.

Remove from the oven, scatter over the basil leaves – then enjoy either hot or cold!

Keep any remaining tartlets in the fridge for up to 2 days – either reheat in the oven or eat chilled.