



Mini Goats Cheese Tartlets

Stylish canapés, or can be made larger to serve as a starter or even a light meal! Quick to prepare, so perfect for the busy festive season!



Easy



20 minutes prep time



12 Tartlets



20 minutes bake time



Ingredients

- 320g ready-rolled Jus-Rol™ Shortcrust Pastry
- Flour, for dusting
- 150g goat's cheese
- 4 tbsps cranberry sauce
- Small bunch fresh parsley, finely chopped

Equipment required

8cm cutter
12 hole bun tin
Baking beans

Method

Preheat the oven to 200°C (180°C fan assisted), Gas Mark 6.

- Unroll the pastry on a lightly floured, clean surface. Using an 8cm (3.5 inch) cutter, stamp out 12 rounds and press into a lightly greased 12-hole bun tin.
- Prick each base with a fork and line with a small piece of kitchen foil and fill with baking beans. Bake for 8-10 minutes, until the pastry is lightly golden.
- Remove the foil and baking beans and return to the oven for 2-3 minutes.
- Turn down the oven to 180°C (Fan 160°C) Gas 4.
- Place a slice of goat's cheese in the base of each pastry case.
- Return to the oven for 2-3 minutes, until the cheese is slightly melted. Allow to cool for a minute before removing from the tin.
- Top with teaspoon of cranberry sauce and decorate with the chopped parsley - serve warm.