

Zucchini Tartlets

Season: Summer

Type: Side

Serves: 36 tastings

From the garden: Zucchini & thyme

Class focus: finely chopped (zucchini), dividing the pastry into 9 squares, stripping herbs from their stems



Equipment:	Ingredients:
Small mixing bowl x 1 Wooden spoon x 1 Fork x 3 Chopping boards and knives Measuring cups Measuring spoons Baking tray x 3 Baking paper Serving plate x 5 Kitchen tong x 5	1 zucchini (finely chopped) 2 sprigs thyme (leaves only) 1 tablespoon olive oil ¼ teaspoon salt 10 grinds of pepper ½ cup parmesan cheese 4 sheets puff pastry (thawed)

What to do:

1. Heat oven to 200C.
2. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put all the ingredients except pastry in a small mixing bowl, stir until evenly mixed.
5. Cut each pastry sheet into 9 squares then use a fork to prick 2 times in the middle of each square.
6. Put the pastry squares onto lined baking trays.
7. Put 1 tablespoon of zucchini mixture on each pastry square.
8. Bake in the oven for 20 minutes or until risen and golden brown.
9. Serve onto 5 serving plates with a kitchen tong in each.