

# PIMIENTO TARTLETS

KNOWN AS TARTALITAS DE PIMIENTO IN SPAIN, THESE PRETTY LITTLE TARTLETS ARE FILLED WITH STRIPS OF ROASTED SWEET PEPPERS AND A DELICIOUSLY CREAMY, CHEESY CUSTARD. THEY MAKE THE PERFECT SNACK TO SERVE WITH DRINKS.

**SERVES FOUR**

## INGREDIENTS

- 1 red (bell) pepper
- 1 yellow (bell) pepper
- 175g/6oz/1½ cups plain (all-purpose) flour
- 75g/3oz/6 tbsp chilled butter, diced
- 30–45ml/2–3 tbsp cold water
- 60ml/4 tbsp double (heavy) cream
- 1 egg
- 15ml/1 tbsp grated fresh Parmesan cheese
- salt and ground black pepper

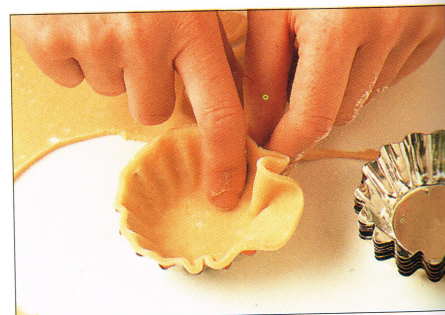
## VARIATION

Use strips of grilled aubergine (eggplant) mixed with sun-dried tomatoes in place of the roasted peppers.



**1** Preheat the oven to 200°C/400°F/ Gas 6, and heat the grill (broiler). Place the peppers on a baking sheet and grill for 10 minutes, turning occasionally, until blackened. Cover with a dishtowel and leave for 5 minutes. Peel away the skin, then discard the seeds and cut the flesh into very thin strips.

**2** Sift the flour and a pinch of salt into a bowl. Add the butter and rub it in until the mixture resembles fine breadcrumbs. Stir in enough of the water to make a firm, not sticky, dough.



**3** Roll the dough out thinly on a lightly floured surface and line 12 individual moulds or a 12-hole tartlet tin (muffin pan). Prick the bases with a fork and fill the pastry cases with crumpled foil. Bake for 10 minutes.

**4** Remove the foil from the pastry cases and divide the pepper strips among the pastry cases.

**5** Whisk the cream and egg in a bowl. Season well and pour over the peppers. Sprinkle each tartlet with Parmesan cheese and bake for 15–20 minutes until firm. Cool for 2 minutes, then remove from the moulds and transfer to a wire rack. Serve warm or cold.

