

## CASSEROLES

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### TOMATO TARTLETS†

#### (TOMATEN TÖRTCHEN)

- 1 sheet frozen puff pastry
- 3 medium tomatoes (sliced)
- 3 teaspoons Dijon mustard
- 6 thin slices Munster cheese
- 1 egg, beaten
- Italian seasoning, salt

Sprinkle flour on countertop, place frozen puff pastry on top and let it thaw for 40 minutes. Unfold the thawed pastry sheet on the floured countertop and roll it to a 12" X 10" rectangle. Cut in half and cut each half into equal thirds (6" X 3 1/3"). Lay the rectangles on an ungreased cookie sheet. Spread 1/2 teaspoon mustard in the middle of each rectangle, place a slice of cheese on top and lay 3 tomato slices on the cheese. Sprinkle Italian seasoning and salt over the top. Fold the edge of the pastry sheet around each side and cut little slits in the edges. Brush the edges with the beaten egg. Bake in a preheated oven at 400° for 15-20 minutes until lightly brown. Serve immediately.

Makes 6 tartlets

