TOMATO TARTS

**Ingredients:**
- 30 cherry tomatoes (2 punnets)
- 2 tablespoons brown sugar
- 2 tablespoons balsamic vinegar
- 1 sheet puff pastry
- Bunch of basil

**Equipment:**
- Measuring spoons
- Cutting boards
- Sharp knife
- Mixing bowls
- 4 baking trays

**Method:**
1. Heat oven to 220°C, line 3 baking trays with baking paper.
2. Combine sugar and vinegar in large bowl, tip tomatoes in and then put tomatoes on 2 trays.
3. Cut pastry in ½ then cut each ½ in 4 then cut these into triangles.
4. Place triangles on lined baking tray, cover with 1 more tray.
5. Bake pastry and tomatoes in oven for 10 mins.
6. Place 1 basil leaf on each triangle then top with tomato, serve.