

Easy Breakfast Tarts

Servings: 4

Prep Time: 5min

Cook Time: 20min



Ingredients

- 1 x 450g roll puff pastry
- 4 slices ham
- 2 tomatoes, cut into thin wedges
- salt and ground pepper
- ¼ cup (60ml) Feta cheese
- handful of thyme leaves, chopped
- 4 eggs
- 1/3 cup (80ml) cream

Directions

1. Preheat the oven to 200°C.
2. Unroll the pastry and use a 13cm round cutter to cut 4 circles out of the dough. Line 4 x 10cm-deep fluted tart tins with a dough circle. Chill overnight in the fridge or until firm.
3. Place a slice of ham on each lined pastry tin and top with the tomato wedges. Season. Scatter the Feta and thyme over and break an egg on top. Spoon the cream over and season.
4. Bake for 20 minutes until the pastry and eggs are cooked.