

## Bacon and Goats Cheese Tarts

**Feeds:** 4 - 6 (makes 12)  
**Time to cook:** 15 mins  
**Oven temperature:** Gas Mark 7, 220°C, 425°F

### Take

Rashers lean Wiltshire Cure back bacon  
Packet puff pastry  
Jar roasted peppers  
Goats cheese  
Black pepper



### Make

Roll out **500g packet puff pastry** on a floured surface (or use ready rolled) and cut out 12 squares.

Top each cut out with a **slice of roasted pepper**, a **slice from 150g pack goats cheese**, sliced, and **1-2 rashers lean Wiltshire Cure back bacon**, cut in half. Season with **black pepper**. Repeat using remaining ingredients.

Place onto baking sheets and cook in a preheated oven for approximately 15 minutes until golden.

### Eat

Serve as starter or snack with rocket leaves.

For further information and recipe ideas visit [www.lovebacon.info](http://www.lovebacon.info) or call 01908 609821

