



## **Colston Bassett Stilton and Tomato Savouries**

Colston Bassett Stilton is a Monkhouse favourite and PR client – a creamy blue cheese, rich in flavour – the perfect cheese for spring. For more information about Colston Bassett visit [www.colstonbassettdairy.com](http://www.colstonbassettdairy.com) and for the latest news follow them on twitter - @colstonbasset

Serving: 4

### **Ingredients**

- 375g/13oz puff pastry sheet
- 1 egg beaten
- 8 tablespoons pesto sauce
- 250g/9oz plum tomatoes halved
- 150g/5oz Stilton blue cheese crumbled
- 4 basil leaves for garnish

### **Method**

1. Preheat the oven to 200 degrees C/400 degrees F/Gas mark 6. Unroll the ready rolled pastry and cut out 8 equal circles (10 cm/4 in) using a cutter.
2. Brush with the beaten egg and place well-spaced out on a baking sheet. Bake in a preheated oven for 10 minutes and then turn over.
3. Brush the edges with egg and then spread with the green pesto. Arrange some whole and halved baby plum tomatoes on each pastry and scatter the crumbled Stilton over the top.
4. Return to the oven and cook for 20 minutes, until well risen and golden brown. Serve warm garnished with basil leaves.