

Easy Cooking in the month of love

 By [Nina Timm](#)

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February is indeed the month of love and since we have so much love to share, why limit it to Valentine's Day only?



Let's all spend this entire month spreading the love:

- * Phone a friend who you haven't seen in a long time;
- * Deliver supper to a friend's house when you know she is working late;
- * Tidy hubby's cupboard for him and leave a chocolate in his sock drawer;
- * Put "I love you" notes in his lunchbox;
- * Take the children for ice cream late at night when they least expect it; and
- * Create a special dinner for your family - just because you love them!

Creating a memorable meal for friends, or just your family, doesn't have to be difficult at all. These little tartlets are so quick to make, but they look stunning and they say: "I care about you!" Three basic ingredients: puff pastry, tomatoes and Fairview Shelby's Labneh, that's all it takes to make these beautiful tarts.

Roasted Tomatoes and Labneh Tartlets (Serves eight)

Ingredients:

- 1x400g puff pastry
- 1 egg
- 500g vine tomatoes
- Olive oil
- Salt and pepper
- 250g [Fairview garden herbs Shelley's Labneh](#)
- Fresh basil - optional

Method

Pre-heat oven to 200C. Spray a baking sheet with Spray 'n Cook and thaw the puff pastry. Roll out the pastry and use a medium 10 to 12 cm cookie cutter and cut out eight pastry circles. Beat the egg with a fork and brush the pastry circles with the egg wash. Bake the circles until puffed out and golden brown. At the same time that the pastry is baking, place the tomatoes on another baking sheet and drizzle with olive oil, season with salt and pepper and roast until the tomato skins pop. When ready to serve, scoop a spoonful of the Labneh on the pastry circles and serve with a few vine tomatoes and a basil leaf or two.

More "love you lots" recipes

[Labneh and Roasted Tomato Terrine](#)

[Paleo-friendly Stuffed Mushrooms](#)

www.myeasycooking.com

ABOUT NINA TIMM

I am the owner and sole editor of the 2012 Eat Out Award-winning blog, My Easy Cooking. I cook, I style and I photograph every single day of my life. I run a cooking school for groups such as team building, birthday parties, friendship groups, domestic workers and children.

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