

*July Recipe*

## Tomato and Mozzarella Triangles

These are great for a little snack or picnic in the park. You could also add chopped olives, anchovies or capers to the filling. Place them in the oven and bake for 15 minutes or until they are golden brown. Eat the triangles warm or cold.

**MAKES 15 TRIANGLES**

300g (10oz) sweet ripe tomatoes, deseeded and chopped into little cubes  
5g (4oz) mozzarella (drained weight), chopped into little cubes  
1 handful basil leaves, chopped  
½ tbsp olive oil  
Salt and freshly ground black pepper  
8 sheets filo pastry, cut into 10 x 5cm (4 x 10in) strips  
Olive oil for brushing the pastry

Preheat the oven to 180°C (350°F/Gas 4). Mix the tomatoes, mozzarella, basil and olive oil in a bowl, and season with pepper. Add a pinch of salt to the mixture just before making your triangles as it will draw the juice out of the tomatoes and make it watery. Set the mixture aside.

Layout the filo pastry and brush the top of the first strip with oil. Spoon a large dollop (you can use a soup spoon) of the tomato mixture at one corner of the strip. It is easiest if you place it at the bottom right corner, when the strip is in front

of you. Turn over the corner towards the long edge. The mixture is now under a triangle. Continue folding until you have a little triangular parcel.

Brush it all over with more oil and pop it onto a non-stick baking tray. Repeat the process until all the mixture and the filo sheets are used up.