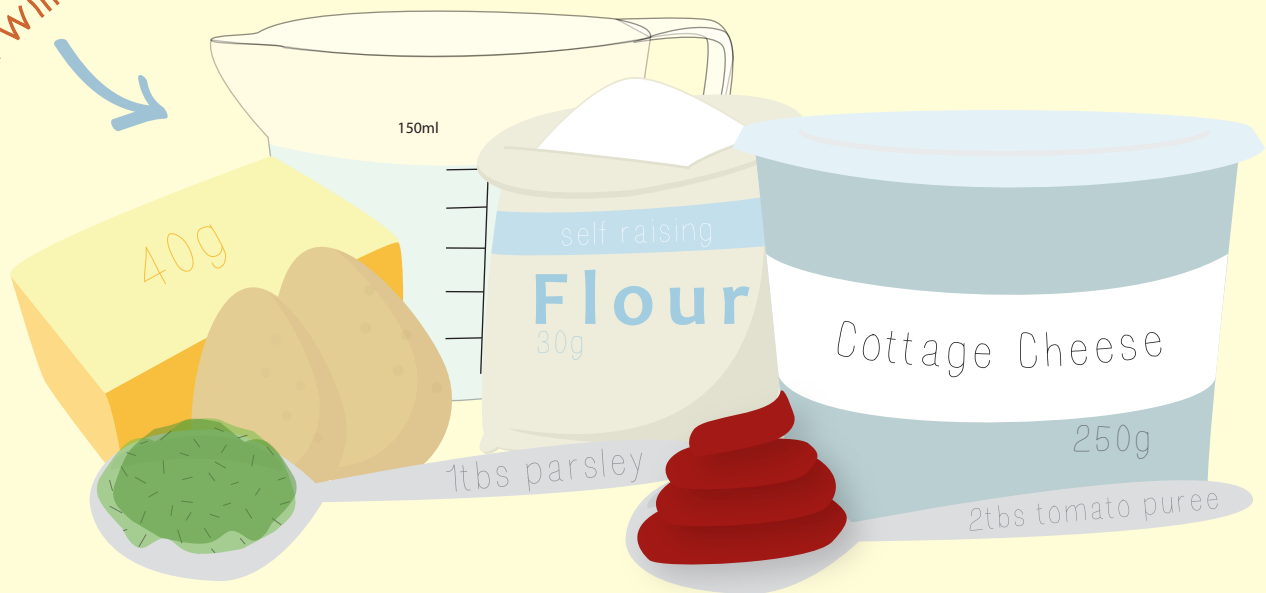


# Tomato Puffs

You will need



First, sieve the flour.

Put the margarine and the water into a saucepan and heat gently until the fat has melted. Bring to the boil and remove from the heat.

Beat in the flour quickly and return to a low heat, continuing to beat until the mixture leaves the side of the pan. Allow to cool slightly.

Beat the eggs together in a jug and then beat them, a little at a time, into the flour mixture.

Grease the bun tin and spoon some of the mixture into each hollow. Bake in the oven at 220C / 425F (Gas mark 7) for 10mins and then reduce the heat to 180C / 350F (Gas mark 4) for 15mins more. Cool on a wire rack.

Sieve the cottage cheese into a bowl and stir in the tomato puree. Chop the parsley and add to the cottage cheese.

Cut the puffs in half and spoon in the filling.