

Tomato fine tart gratinated with Fondibufala Selezione d'Autore

Informations

People : 4

Preparation : 15 min.

Cooking time : 25 min.



Ingredients

- 200 g Fondibufala Selezione d'Autore
- 1 roll of round puff pastry
- 4 ripe but firm tomatoes
- 2 cl extra virgin olive oil
- 1 cl balsamic vinegar
- 2 cloves of garlic
- Pine nuts
- A few leaves of fresh basil
- Fine salt and freshly ground pepper

Preparation steps

Difficulty level: Average ??????



1. Preheat your oven to 200°C.
2. Place the puff pastry on a baking sheet lined with parchment paper.
3. With a knife, lightly score a 1 cm border around the edge of the pastry. This will help keep the filling inside while baking.
4. Slice the tomatoes into about 1/2 cm thick slices.
5. Arrange them on the puff pastry, slightly overlapping and leaving a space around the scored edge.
6. Distribute the minced garlic cloves over the tomatoes.
7. Drizzle with olive oil and balsamic vinegar.
8. Season with fine salt and freshly ground pepper.
9. Cut the Fondibufala Selezione d'Autore cheese into thin slices or pieces and arrange them over the tomatoes.
10. Sprinkle some pine nuts on top.
11. Bake the tart in the preheated oven for about 20 to 25 minutes, or until the pastry is golden and crispy and the cheese has melted and is slightly golden.
12. Once baked, remove the tart from the oven and let it rest for a few minutes.
13. Garnish with a few fresh basil leaves just before serving.

? **Tips and Ideas:** Play with colors by using different seasonal vegetables.