



TOMATO, MOZZARELLA AND BASIL FINE TARTE (serves 6)

INGREDIENTS

6 circles of puff pastry
3 balls of fresh mozzarella
6 medium tomatoes
1 bunch of fresh basil leaves
3 tablespoons (3 c à s) of olive tapenade
1 bunch of mesclun salad with vinaigrette dressing
black sesame seeds
salt, pepper
lemon
olive oil
balsamic vinegar cream (reduction)



METHOD

1. Preheat the oven to 350° F.
2. Put the puff pastry on a parchment paper lined baking sheet. Place a silicon mat or another piece of parchment paper on top, then a second baking sheet. Weigh down the top sheet to prevent the pastry from rising. Bake the pastry for 25 minutes. Let cool.
3. Cut the tomatoes into very thin slices. Slice the mozzarella into rounds. Cut basil leaves in half, lengthwise.
4. On each pastry, spread a small amount of tapenade. Create rosettes on the pastry by layering the slices of tomato, mozzarella and leaves of basil . Season rosettes with salt, pepper, juice of a half of a lemon and a sprinkling of olive oil. Decorate with a few black sesame seeds.
5. Serve on a plate with the mesclun salad. Add circles of balsamic vinegar cream for decoration.