



## JERNEJ KITCHEN

# PUFF PASTRY TOMATO TART WITH MOZZARELLA

*This recipe for Puff Pastry Tomato Tart with Mozzarella is made in just 30 minutes. Crispy dough, juicy and fresh topping, serve with fresh mozzarella.*

SERVES	6	SLICES
PREPARATION:	10	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	35	MINUTES

### PUFF PASTRY TOMATO TART WITH MOZZARELLA

- 450 g (1 pound) fresh tomatoes
- 250 g (1/2 pound) ricotta or cream cheese
- 1 garlic clove
- 1 tsp olive oil
- 250 g (1/2 pound) butter puff pastry, thawed
- 1 tbsp olive oil, for the puff pastry
- 125 g (4.5 oz) mozzarella cheese
- 6 basil leaves

### TOOLS AND EQUIPEMENT

- kitchen knife
- paper towels
- bowl
- baking sheet (25 cm x 30 cm or 9-inch x 13-inch)
- parchment paper

### PREPARE THE TOMATOES

Clean the Heirloom tomatoes and cut them in 1 cm or 1/2-inch thick slices. Season the tomato slices slightly and place them on a wire rack, lined with parchment paper. Set aside for 5 minutes, then turn the tomatoes and leave them to sit for another 5 minutes. By doing this, we will prevent our tomato tart from becoming soggy and wet. Preheat the oven to 200 °C / 390 °F, or if you're using a fan-assisted oven preheat it to 175 °C / 350 °F.

### FILLING AND TOPPING

Make the filling. In a bowl, stir to combine ricotta (or cream cheese), diced garlic, and olive oil. Season to taste with salt and pepper. Unroll the puff pastry and trim it to a 30 cm x 35 cm (12-inch x 14-inch) rectangle. Roll the edges so that the rectangle fits the baking sheet. Using a fork, prick the dough all over, but leaving out the edges.

### TIP

[Always use a very cold dough, straight from the fridge.](#)

### BAKE

Brush the center of the dough (leaving out the edges) with olive oil. Spread the ricotta filling on top. Arrange the tomato slices over the ricotta. Drizzle with olive oil and lightly season with black pepper. Place in the preheated oven on the lowest rack. Bake for 10 minutes at 200 °C / 390 °F, or if you're using a fan-assisted oven at 175 °C / 350 °F. Wearing protective kitchen gloves transfer the tart to the middle rack and continue to bake for 15 - 20 minutes or until the puff pastry is golden and crispy and the tomatoes remain juicy and delicious.

**TIP**

If you have a bread or pizza baking stone at home, feel free to use it. Preheat the baking stone and bake the tart on the stone, which will help the puff pastry to develop even a crispier and crunchier bottom.

**SERVE**

Remove the baked Puff Pastry Tomato Tart from the oven. Tear the fresh mozzarella cheese on top and sprinkle with fresh basil leaves. Serve as soon as possible.