



Cherry Tomato and Burrata Tart

Categoria: Starter **Tempo di preparazione:** 1 hour **Difficoltà:** medio

Ingredienti per 8

Quick puff pastry

200g flour

200g very cold butter

2g salt (1/2 tsp)

100g very cold water

Filling

75g cream cheese like mascarpone

1/2 tsp ground ginger

salt

pepper

20 basil leaves

800g cherry tomatoes

1 tsp honey

1 burrata

drizzle of balsamic glaze

drizzle of olive oil

Chef: Emma Geoffroy

Make this delicious tart for a perfect lunch with friends – serve with a salad of mixed leaves and enjoy the flavours of the Mediterranean.

Serves: 8

Preparation time: 1 h

Cooking time: 35 minutes

Quick puff pastry method

Place the flour, cubed butter and salt into the bowl of your stand mixer. Start mixing on a low speed (2 on a scale of 1 to 6) and pour in the water.

Keep mixing until the flour combines with the water but don't over mix. Make sure some lumps of butter are still visible. Place the dough on a floured work surface.

Roll out the dough with a rolling pin and form a rectangle (15cm by 45cm). Fold the right third of the dough over, then the left third on top to make a square. Make a quarter turn. Roll another rectangle (15 cm by 45 cm). Fold the right third of the dough inwards, then the left third and turn again.

Repeat twice. Chill in the fridge for at least an hour.

Method for the tart

Preheat the oven to 200°C.

Roll out the puff pastry, place it on the tart dish, and cut off the excess dough with a knife.

Spread the cream cheese seasoned with ground ginger, salt, pepper and scatter a dozen basil leaves on top. Add the cherry tomatoes, drizzle honey on top and cook for 35 minutes.

Allow to cool on a wire rack. Place the burrata in the centre, add the remaining basil leaves, pour over the olive oil and balsamic glaze.

Buon appetite!

