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

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.