



WINE AND OLIVE ESTATE

CAPRESE TART WITH ROASTED TOMATOES

RECIPE

Ingredients

For the roasted tomatoes

- 10 tomatoes, sliced into 1cm slices
- 2 tablespoons **Morgenster extra virgin olive oil**
- 5 sprigs fresh thyme
- sea salt flakes
- pinch of sugar
- black pepper

For the tart

- 1 roll, ready-made puff pastry, defrosted
- 200g buffalo mozzarella/fior di latte, sliced into ½ cm slices
- 1 egg, beaten
- fresh basil leaves

Instructions

1. Pre-heat the oven to 200°C.
2. Place the sliced tomatoes on a non-stick baking tray and drizzle with the olive oil. Add the thyme, salt, sugar and salt and place in the oven.
3. Allow to roast for 20 minutes or until the tomatoes are soft and are caramelising around the edges.
4. Remove from the oven and allow to cool slightly. Turn the oven down to 180°C.
5. To make the tart, roll the pastry out a little thinner and place on a baking paper-lined baking sheet. Score around the edges to make a border, ensuring you don't cut through the pastry.
6. Place the tomatoes and mozzarella on the pastry, alternating between the two.
7. Brush the edges of the pastry with the beaten egg.
8. Drizzle a little olive oil over the tomatoes and mozzarella and season with salt & pepper.
9. Place in the oven and allow to bake for 15-20 minutes until the pastry is crisp and golden.
10. Remove from the oven and top with the fresh basil leaves. Serve immediately.

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