



# Fresh Mozzarella and Tomato Tart

20'  
Hands on

30'  
Cook Time

8  
Portion(s)

1  
Difficulty



## Ingredients

For the tart

- 2 tomatoes
- 300 g mozzarella
- 1/2 bunch basil leaves
- salt
- pepper
- 50 g olive oil
- 325 g kourou dough sheets
- rocket, leaves, for serving

For the pesto sauce

- 1 bunch basil
- 1 clove(s) of garlic
- 50-100 g olive oil
- salt
- pepper

## Method

- Preheat oven to 180\* C (350\* F) Fan.
- Place the dough into a 28 cm spring form pan, brushed with oil.
- Place the mozzarella balls in a strainer to strain all of the liquid.
- Ideally, you should let them sit in a plate lined with paper towels overnight in the refrigerator.
- Bake the kourou dough for 20 minutes, on its own.
- When ready, remove from oven and set aside to cool until you prepare the filling.
- Cut the mozzarella into slices that are 2-3 mm thick. Put them in a bowl along with the olive oil and a generous amount of salt and pepper. Toss to coat.
- Cut the tomatoes in half and remove the seeds and juices with a spoon or with your fingers.
- Cut each half into slices that are 2-3 mm thick.
- Spread the mozzarella and tomato slices on the tart shell alternating between the two. Add the basil leaves in between.
- Bake for 25 minutes or until the cheese melts and turns golden.
- Prepare the pesto sauce while the tart is baking.
- Use a blender or a mortar and pestle to puree the basil, garlic and olive oil together.
- Allow the tart to cool a little and serve with pesto sauce and rocket leaves.

## Tip

Kourou dough is the closest ready-made dough to tart dough, so it's always handy to have some in the freezer!

## Διατροφικός πίνακας

Nutrition information per portion

453 Calories (kcal)	38.0 Total Fat (g)	14.0 Saturated Fat (g)	16.0 Total Carbs (g)
23%	54%	70%	6%
1.2 Sugars (g)	11.0 Protein (g)	1.0 Fibre (g)	1.3 Sodium (g)
1%	22%	4%	22%