

Bocconcini puff pastry, tomato brunoise, pesto, pine nuts, anchovies and lemon zest |

Recipe for 12 Tapas

Description

Crunchy, fresh with summer flavours and a hint of Italy.

Note

In this recipe, the freshness of the products is quite simply the key to success.

It's up to you to judge the seasonings. Be careful with the salt, you've already got the anchovies and the Bocconcini, even if the latter isn't the saltiest cheese.

Ingredients

Puff pastry

- 0.50 Unit(s) Sheet of puff pastry
- 1 Unit(s) Egg

- Salt and pepper
- Olive oil

Toppings

- 3 Unit(s) Tomato
- 12 Dash Anchovy
- 1 Tbsp Pine nuts
- 300 Gr Bocconcini

- Salt and pepper
- Olive oil

Pesto and anchovies

- 40 Gr Basil
- 10 Gr Mint
- 1 Unit(s) Lemon zests
- 2 Tbsp Pine nuts
- 3 Clove(s) Garlic
- 2 Unit(s) Anchovy fillet
- 100 Ml Olive oil

- Salt and pepper
- Olive oil

Toppings

- 4 Leaf(ves) Basil
- 0.50 Unit(s) Lemon zests
- 2 Dash Olive oil

- Salt and pepper
- Olive oil

Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **410 F°**

Set up

Mix one egg with two tablespoons of cold water and refrigerate.

Wash the tomatoes, then remove the stalks.

Thin out the basil and mint.

Puff pastry

Cut the puff pastry into 7 cm squares.

Turn the squares out onto an oven tray with baking paper.

Brush the puff pastry squares with gold, or decorate them with the blade of a knife.

Place them in the oven for 12 to 15 minutes.

Once nicely colored, leave to rest on the counter.

Toppings

Tomatoes

Cut the tomatoes into four or six quarters, depending on their size, and remove the flesh with a knife to obtain tomato petals.

Cut the petals into sticks, then into small cubes (brunoise).

Anchovies

Drain the anchovies before use (some will go into the pesto).

Pine nuts

Fry the pine nuts in a fat-free frying pan until lightly browned, then remove.

Bocconcini

Cut thick slices of Bocconcini.

Pesto and anchovies

Place all ingredients in a blender, adding olive oil if you find it too thick.

Ideally, keep to a toothpaste consistency.

On the plate

Grate the lemon to keep the zest.

Open or cut the puff pastry in half, place some pesto on the bottom, then place the slice of Bocconcini.

Turn the pepper mill on the Bocconcini slice, place the tomato brunoise and a drizzle of anchovies on top.

Add a drizzle of olive oil, a basil leaf and lemon zest.

Close with the puff pastry cap.

Bon appétit!