

CAPRESE TART RECIPE

Posted by Kathryn Kelly, Oceania Cruises Executive Chef & Director of Culinary Enrichment

In the summer when tomatoes are in season, I love this tart for a late brunch. If you can find nice Roma tomatoes, this is an excellent go-to tart. I had my first Caprese salad in Amalfi, and I will never forget the combination of the creamy mozzarella, acidic tomatoes and herbal basil. Always use the best extra virgin olive oil you can find and a good quality salt, like Maldon. Pair your brunch creation with a festive bottle of bubbly or freshly squeezed juice.



Caprese Tart Recipe ~ Serves 4

Ingredients

2 to 3 Roma tomatoes
1 frozen puff pastry sheet (9 by 9 inches), thawed
1 large egg, lightly beaten
½ cup shredded Parmesan cheese
4 ounces whole milk mozzarella, in ¼ inch half moon-shaped slices
2 tablespoons extra virgin olive oil, mild Italian preferred
4 to 6 fresh basil leaves, chiffonade
Extra virgin olive oil, Ligurian or Tuscan preferred
Maldon salt

Directions

To prepare the tomatoes, slice them ¼ inch thick and drain excess moisture on a paper towel. You can salt them lightly with kosher salt, but it should not be necessary unless the tomatoes are not yielding juice.

Preheat the oven to 425° F. Line a baking sheet with parchment paper.

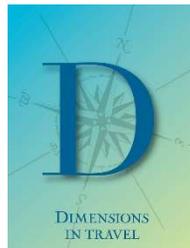
To make the tart shell, lay the pastry on the baking sheet. Score the pastry very lightly 1 inch from the edge on all four corners. Fold the edges over ½ inch so the outer edge of the pastry is now ½ inch. This makes the pastry into a little box-shaped shell. Score the middle of the outer edge of the pastry. Brush the pastry with egg, and make sure the corners are neatly tucked.

Sprinkle the bottom of the tart with Parmesan cheese to seal the tart. With a fork, poke the bottom of the tart so the pastry is well aerated.

Shingle the tomatoes and mozzarella half moons, alternating into a pattern of your choice. When finished, drizzle half of the olive oil over the tomatoes and cheese, and place in the oven for 10 to 12 minutes. Cool and top with basil and more olive oil. Serve immediately.

About Chef Kathryn Kelly

Since joining Oceania Cruises in 2011, Chef Kathryn Kelly's passion for adult learning has been the driving force behind The Culinary Center. While overseeing a faculty of dedicated Chef Instructors, she is the chief architect of more than 100 unique culinary classes as well as Oceania Cruises' popular Culinary Discovery Tours™, which are immersive chef-led excursions offered in more than 40 destinations worldwide.



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