



Rainbow Scapes Haven

Free Recipe Sample

Tomato and Mozzarella Breakfast Tart

Servings: 4

Prep Time: 15 minutes

Cook Time: 20 minutes

A flaky puff pastry tart layered with melted mozzarella, ripe tomatoes, and fresh basil – perfect for a savory Italian breakfast.



Ingredients:

1 sheet puff pastry, thawed
1 cup shredded mozzarella
2 ripe tomatoes, sliced
1 egg, beaten (for egg wash)
Fresh basil leaves
Salt and black pepper
Olive oil for drizzling

Instructions:

1. Preheat oven to 400°F (200°C).
2. Roll out puff pastry on a baking sheet lined with parchment paper.
3. Score a 1/2-inch border around the edge and prick the center with a fork.
4. Sprinkle mozzarella inside the border, then layer tomato slices on top.
5. Season with salt, pepper, and drizzle with olive oil.
6. Brush the border with beaten egg.
7. Bake for 18–20 minutes or until golden and puffed.
8. Garnish with fresh basil before serving.

Serving Suggestions:

Serve warm with a side of arugula salad and espresso.

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