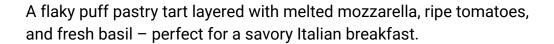


Free Recipe Sample

Tomato and Mozzarella Breakfast Tart

Servings: 4

Prep Time: 15 minutes Cook Time: 20 minutes





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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