

## Tomato Caper Tarts



**Preparation time:** 45 min

**Difficulty:** Easy

## Ingredients

- Basil pesto: 1/2 cup + extra to serve
- Capers: 2 tbsp
- Cherry tomatoes, halved: 1/2 cup
- Egg yolk: 1 lg
- Flaky salt to garnish: Optional
- Frozen puff pastry: 2 sheets
- Heavy cream: 2 tbsp
- Olive oil: 4-6 tbsp
- Ricotta cheese: 1/2 cup
- Salt and pepper: To taste
- Shredded mozzarella cheese: 1 cup
- Water: 1 tbsp

## For this recipe we used:

Finely Chopped Tomatoes 1/2 cup



## Preparation

**Are you ready for fall feasts? These Tomato Caper Tarts are the perfect way to get a little saucy this autumn (or a lot, we don't judge)! Spread a fresh and juicy sauce of our Chopped Tomatoes on some puff pastry and top with pesto, goat cheese, capers, and sliced tomatoes for a burst of tangy, robust, salty flavors.**

Directions:

1. Let the puff pastry thaw on the countertop enough so that you can unroll it without it breaking.
2. Preheat the oven to 425 and line two sheet pans with parchment paper.
3. Cut 6 rectangles from each sheet of puff pastry and score a border around each rectangle about 1/2" from the edge. Use a fork to poke holes in the pastry inside of the score marks.
4. Spread about 1 TBSP Pesto on each puff pastry rectangle, then spoon on 1 TBSP of Pomì Finely Chopped Tomatoes.
5. Sprinkle with mozzarella and sliced cherry tomatoes and season with salt and pepper and drizzle with olive oil.
6. Whisk together the egg yolk and water, then brush the edges of the pastry with the egg wash. Bake at 425 for 15-18 minutes, or until puff pastry is flaky and golden brown.
7. While the pastry is baking, add the ricotta, 2 TBSP Olive Oil, heavy cream, and salt and pepper to a medium mixing bowl. Mix with a hand mixer until smooth, light, and fluffy.
8. Remove pastry from the oven, dollop with whipped ricotta and an extra spoonful of pesto. Sprinkle with capers and flaky salt. Serve immediately or at room temperature.