

A tavola con

Maximilian I

by *Meryia Beni Jodi*

Sfogliatine alla caprese revisited

Sfogliatine alla caprese revisited is an antipasto of puff pastry with cherry tomatoes, mozzarella, and basil. It is a simple, quick dish inspired by the classic dish of Italy's Campania region.

Ingredients

- 1 roll of rectangular puff pastry
- 150 g mozzarella
- 150g cherry tomatoes
- 9 leaves basil
- Sufficient extravirgin olive oil
- Sufficient oregano

Procedure

- Slice the cherry tomatoes into quarters.
- Slice the mozzarella into cubes, then put in strainer to drain.
- Cut the roll of rectangular puff pastry into 9 parts and use a fork to punch holes in each rectangle.
- Distribute the tomato quarters on the pastry rectangles, sprinkle with oregano and a drizzle of olive oil. Pre-heat oven to about 200°C and bake for ca. 15-20 minutes, or until pastry starts to brown.
- Remove and add mozzarella cubes.
- Add a leaf of basil to each *sfogliatina*.