## Soft-dried heart-dried tomatoes flowing mozzarella

#### Ingredients

* For 8 large soft
* 1/2 Basil bouquet
* 12 dried tomato petals cut into small pieces (use scissors)
* 2 eggs
* 125 g Mozzarella (or mascarpone)
* 20 cl light liquid cream
* 150 g flour
* 3 CS Parmesan
* 1/2 chemical yeast sachet
* 3 tbsp oil of dried tomatoes
* Salt, pepper

#### Preparation

* Preheat the oven to 200 °
* Mix the flour, yeast, tomatoes, chopped basil, salt and pepper
* Whisk apart the eggs with oil and cream
* Mix the two devices quickly, the preparation must remain lumpy
* Divide half of the dough in silicone molds
* Cut the mozzarella into 8 cubes and place them in the molds
* Cover with the rest of the dough, without exceeding 2/3 of the height of the mold
* Bake for 25 minutes.