

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.