



AMUSE-GUEULE: WARM FESTIVE MENU

Recipe by Sven Gieseler, Best Western Premier Parkhotel Kronsberg, Hanover
Finalist in the HUG Tartelettes Phantasia 2008 Creative Competition (Qualified category)

Tomato Tart Au Gratin with Buffalo Mozzarella, Dried Tomatoes, Morel and Pine Kernel Pesto and Fried Basil

Ingredients:

Amuse-gueule: warm, festive menu

- 10 Tartelettes
- 150 g Buffalo mozzarella
- 20 g Pine kernels
- 500 ml Frying oil
- 400 g Red pearl tomatoes
- 1 Bunch of basil
- 120 ml Olive oil
- 2 Shallots
- Rose-blossom salt
- Black pepper
- 50 g Dried morels



Amuse-gueule: warm, festive menu:

Instructions:

Scald the tomatoes, remove the skin, quarter and deseed. Place the quarters on a baking tray and season with pepper and the rose salt; drizzle with olive oil then dry at 90 °C. Peel and dice the shallots, finely chop some of the basil, add both to the roasted pine kernels and make a pesto. Now add the softened and diced morels. Fry basil leaves in oil and allow to cool. Dice the mozzarella and arrange in the Tartelettes with the dried tomatoes in the shape of rosettes; season with salt and pepper and dribble with a little olive oil; now gratinate and garnish with the pesto and fried basil leaves.

