

TOMATO MILLE-FEUILLE



Chef: Giovanni Fanti

Method

Serve 1

Wash and dry the tomato, then with a sharp knife cut it into three slices, season with the herb salt. Also obtain two slices of mozzarella approximately the same diameter as the tomato and season with oil, black pepper and herb salt: leave to rest for about ten minutes. At this point create the millefeuille alternating a slice of tomato, the mozzarella and a thin layer of Genoese pesto. Proceed in this way until the ingredients are used up, ending with the upper cap of the tomato garnished with a fresh sprig of basil. Serve the millefeuille cold with a drizzle of pesto.

Menù Ingredients

30 g. Pesto alla genovese - Genovese pesto sauce - C3H
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Sale alle erbe - Herbs and Spices Salt - PGO

Ingredients

q.s. Pepper
q.s. Fresh Basil
1 Buffalo Mozzarella
1 Large Tomato