

TOSCANA

Saporita

COOKING SCHOOL

Tartellette di Pomodoro e Basilico con Rucola



Tartellette di Pomodoro e Basilico con Rucola (*Tomato Tatins on a bed of fresh Arugola*)

- 1 cup extra-virgin olive oil
- 4 large tomatoes, cut into rounds
- Salt and freshly-ground black pepper
- 4 slices white bread
- 8 tablespoons basil oil (see following recipe)
- Fresh Arugola

Arrange the sliced tomatoes in a baking pan, add the oil and season with salt and pepper . Roast at 400°F for 25 minutes. Baste the bread (both sides) with the dripping of the pan and press each slice into 4" individual tart pans, pressing the edges against the sides so that the tops of the bread do not rise above the top edges of the pan. Arrange the cooked tomato slices on top of the bread, drizzle with the basil oil and bake for 20 minutes. Remove from tart pans and serve immediately on a bed of fresh arugola, surrounded by a drizzle of basil oil.



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