

Soft dried tomatoes and runny mozzarella

Ingredients

- For 8 large softies
- 1/2 bunch of basil
- 12 dried tomato petals cut into small pieces (use scissors)
- 2 eggs
- 125 g mozzarella (or mascarpone)
- 20 cl light liquid cream
- 150g flour
- 3 tbsp parmesan
- 1/2 sachet baking powder
- 3 tbsp dried tomato oil
- Salt, pepper

Preparation

- Preheat the oven to 200°
- Mix the flour, yeast, tomatoes, chopped basil, salt and pepper
- Separately whisk the eggs with the oil and cream
- Mix the two devices quickly, the preparation must remain lumpy
- Divide half of the dough into 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.