

Peppers and Mozzarella Flaky Tart

From Italy by Ingredient by Viola Buitoni (Rizzoli)

Ingredients

- 1 pound puff pastry
- 2 red bell peppers
- 1 orange or yellow bell pepper
- 1 ball (8 ounces) fresh mozzarella
- 1 oregano sprig, or 1 teaspoon dried oregano
- 1 egg
- Salt
- 2 tablespoons grated parmigiano reggiano
- Pinch of pepper



Photo credit: Molly Decoudreaux

Directions

If the puff pastry is frozen, thaw according to the package directions.

Heat the oven to 350 °F. Line a baking sheet with parchment paper and place the bell peppers on it. Slide into the oven. Roast for about 25 minutes, until the skin has burnt spots and the peppers have collapsed and wrinkled. Grab them with tongs, drop them into a brown paper bag, roll the top of the bag closed, and let sit for 10 minutes. This technique makes the peppers easy to peel. Leave the oven on.

Meanwhile, line a plate with a paper towel. Drain the mozzarella and chop it roughly, then place it on the paper towel to lose moisture. If using fresh oregano, strip the leaves off the sprig and finely chop them. Break the egg into a small bowl and lightly whisk it. Peel the peppers, cut them in half, and remove the core, filaments, and seeds. Pat them dry and slice into ¼-inch-wide strips.

Line the baking sheet with fresh parchment paper. Lay the puff pastry sheet on the parchment and prick it in 8 to 10 spots with a fork. Sprinkle the pastry with a pinch of salt and scatter the mozzarella over it, leaving a 1 ½ inch clear border around the edges. Dust the mozzarella with the parmigiano and oregano, then season it with 1 teaspoon salt and the pepper.

Arrange the roasted pepper strips over the tart in whatever pattern you fancy, staying clear of the empty edges. Loosely roll the uncovered pastry edge onto itself until it borders the peppers.

Slide the tart into the oven and bake 30 minutes. Brush the rim with the beaten egg and bake 15 minutes longer. Let cool briefly before eating.

Serves 8 to 10