Crostini with stracciatella and oven-baked tomatoes



Ingredients

Crispy Toast:
♥ 1 baguette
♥ 50 g butter

Homemade Stracciatella:
♥ 3 balls of mozzarella (see tips)
♥ 1–2 dl heavy cream (see tips)
♥ 0.5 tsp flaky salt

Oven-roasted Tomatoes:
♥ 200 g cherry tomatoes
♥ 5 cloves of garlic
♥ 1 dl olive oil
♥ ground salt and pepper

Garnish:
♥ fresh basil

Instructions

Crispy Toasts:
Cut the baguette into slices (about 1 cm thick). Butter them on both sides.

Place the buttered baguette slices on a baking sheet.

Bake the slices in the middle of the oven at 200°C for about 10 minutes, or until they are golden and crispy. Let them cool until they are cold.

Homemade Stracciatella (see separate post **HERE**):
Drain the water from the mozzarella. Tear the cheese into pieces and place in a bowl. Add the cream and flake salt. Mix well with a fork.

Cover the bowl with plastic wrap and place in the refrigerator for at least 1 hour, preferably longer.

Oven-Baked Tomatoes (see separate post **HERE**):
Place cherry tomatoes in a small, ovenproof dish. Slice the garlic cloves and sprinkle over. Add olive oil and mix. Grind salt and pepper over it.

Place the dish in the middle of the oven at 180°C and let the tomatoes bake in the oil for about 30 minutes. Remove the tomatoes from the oven when you see they have collapsed and mixed well with the oil.

Crostini:
Add a generous tablespoon of stracciatella to each toast slice.

Top with oven-baked tomatoes. Feel free to include some baked garlic and some of the oil as well.

Garnish with fresh basil.

Tips

♥ Fresh mozzarella is shaped like balls and is sold in bags where the cheese balls are in brine (125 grams each). Adjust the amount of heavy cream depending on how soft the mozzarella you use is. Preferably use buffalo mozzarella (*Mozzarella di bufala*) if you can get it. It is often extra soft, and it is enough to add 1 dl of heavy cream. If you use regular, fresh cow's milk mozzarella which is firmer, you should use 2 dl of heavy cream. If you want to make a smaller portion, about 4 tablespoons of heavy cream usually go well with 1 mozzarella.

♥ Homemade stracciatella can be stored in the refrigerator for a few days. Let it sit at room temperature for half an hour before serving so that it becomes completely soft again.

♥ You can prepare the toast, stracciatella, and oven-baked tomatoes in advance, but the crostini should be assembled just before serving so that they are completely crispy.

♥ See also **Toast with burrata and confit tomatoes**.

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