Julie Zyromski

Asparagus, Dried Tomatoes and Mozzarella di Bufala Toasts

Portions: 4
Preparation: 15 minutes
Cooking time: 25 minutes

4 V



Ingredients

2 balls of 125 g each mozzarella di bufala
4 slices of sourdough bread (preferably)
5 tablespoons (75 ml) olive oil, divided
2 garlic clove, peeled
1 bunch of asparagus, trimmed
¼ cup (60 ml)) sun-dried tomatoes, chopped
Fleur de sel, to taste
Pepper, to taste
Fresh basil, to taste
Pumpkin seed, toasted

Steps

1. Preheat the oven to 350 °F (180 °C).

2. Take the mozzarella out of the fridge, drained, and let warm to room temperature while preparing the toasts.

3. Prepare the asparagus. Spread on a baking sheet, drizzle with a tablespoon (15 ml) of olive oil, then season with salt and pepper.

4. According to the size of the asparagus, grill in the oven for 5 to 10 minutes, making sure they are cooked, but still crunchy. Set aside.

5. Once the asparagus cooked, toast the bread. Place the bread on a baking sheet, drizzle with 2 tablespoons (30 ml) of olive oil and bake until well golden, but not dry.

Assembly

1. Rub the bread slices with the garlic cloves, then garnish with the asparagus, mozzarella, sun-dried tomatoes.

2. Drizzle generously with olive oil and top with pumpkin seeds, fleur de sel, pepper, and fresh leaves of basil.