



gourmetplate round · ø 24 cm · no. 1954/013

## MINI TOMATO PIZZAS WITH SARDINE FILETS

### SERVES 4:

4 slices flaky pastry à 100g, Flour to roll, 8-12 sardine filets, 80 ml olive oil, Juice from ½ lemon, 400 g pearl onions, 4 tbsp. sugar, 200 ml white wine, 8 thyme twigs, Approx. 32 half dried tomato filets, 2 garlic cloves, peeled, 4 tbsp. olive oil, 1 tbsp. icing sugar, 4 Greek basil tips, Approx. 200 ml tomato sauce, Fine sea salt, pepper from the mill

### PREPERATION:

For the pearl onions: Soak the perl onions in cold water and peel.

Let the sugar caramelize in a pan until golden yellow, add the pearl onions and 4 thyme twigs.

Deglaze with white wine, salt and pepper, boil up and cook in a preheated oven with 160 °C for 30 minutes until done.

Let the pearl onions cool down and halve.

For the flaky pastry: Roll the flaky pastry very thinly onto a floured working top, prick with a fork and then prick out with a plate approx. 15 cm pieces.

Bake slightly for about 15 minutes in a preheated oven with 180°C.

For the sardine filets: Fillet the sardine filets, wash carefully and dab dry.

Put into a pan, cover with olive oil, sprinkle with lemon juice, add the leftover thyme twigs and cook covered with baking paper in a preheated oven for about 10-15 minutes with 80 °C.

Season with sea salt and pepper.

For completion: Spread the mini pizzas with the tomato sauce, cover with the pearl onions and tomato filets and bake again in a preheated oven for about 10 minutes at 160 °C.

Take the mini pizzas out of the oven and put the sardine filets and the Greek basil tips on top.