

## Tomato Pizza Piolette

*It's a tomato! It's a pizza! No, look - it's a Tomato Pizza Piolette! This handy little appetizer is sure to please with its great flavor and simplicity. Kids of all ages will enjoy this treat.*

### **Ingredients:**

- 2 large beefsteak tomatoes
- 1 package Panko breading (can sub with regular bread crumbs)
- Prosciutto
- 2 oz Fresh mozzarella
- 4 tablespoons Italian season mix
- Table salt for de-juicing
- Olive oil
- Optional: 1 bunch fresh basil

### **Procedure:**

Slice tomatoes into thick slices (about quarter inch). Sprinkle both sides of slices with salt. Let rest on paper towels for 15 minutes.

In shallow bowl mix the Panko with Italian seasoning. Dredge tomato slice in milk then dredge one side in panko-Italian seasoning and place Panko side up on a baking sheet brushed with olive oil. Repeat for all slices.

Put a black cast-iron pan on high heat and get it hot, then lightly coat with olive oil. Pan-sear the breaded side of tomato slice until quite toasted (just the brown side of burnt 3-5 minutes). Take slice off pan, put on baking tray, cover top of slice with mozzarella (sliced or shredded) and 1-2 prosciutto slices. You can put prosciutto on top of cheese or reverse according to whim. For an optional bit of freshness, stick a fresh basil leaf on top of or under cheese. When all desired piolettes are complete or baking tray full, pop in pre-heated oven at 400F or 205C. Bake until cheese is melted (2-3 minutes).

Serve fresh out of the oven.

Making your own crumbs with different types of bread is good. Use stale bread or slow-bake (200-250 degrees Fahrenheit or 94-120C) slices to dry out, then lightly coat one side with spiced butter (garlic, onion, and Italian seasoning) and slow-bake butter side up until firm and very lightly toasted. Cube the bread and then blitz in food processor.