



## Croque Tomato-Mozza



20 min  
Moderate

### For 4 Persons

#### Garnishes <sup>(1)</sup>

- 300g of Season tomato
- 250g of Mozzarella

#### Homemade Fries <sup>(2)</sup>

- 1kg of Potatoes
- 3L of Frying oil

#### Assembly <sup>(3)</sup>

- 8 Buckwheat Pancakes (7085)
- 80g of Pesto Verde
- Salt, pepper and chili powder

#### <sup>(1)</sup> Garnishes

- Rinse and cut the tomatoes into thin slices.
- Drain and dry the mozzarella then slice.

#### <sup>(2)</sup> Homemade Fries

- Peel and cut the potatoes into fries
- Abundantly rinse and dry.
- Pre-cook the fries 5 to 7 minutes in a fryer at 150°.
- Drain and cook again for 2 to 3 minutes at 190°.
- Set aside on an absorbing paper and add salt immediatly.

#### <sup>(3)</sup> Assembly

- Spread pesto verde on already thawed pancakes' inside face.
- Alternate tomato and mozzarella slices, seasoned with salt, pepper and chili powder.
- Cover with another pancake.
- Using a panini grill, cook for 4 to 6 minutes.



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