Savory Tomato Pancakes with Burrata and Spicy Olives

Mediterranean Tomato Pancakes with ORO di Parma Tomato Puree with Basil

Easy | 4 Servings | 35 min.



These savory pancakes get a fragrant tomato flavor from ORO di Parma Tomato Puree with Basil. Combined with creamy burrata, tangy olives, and fresh arugula, they create a summery vegetarian dish with a Mediterranean flair.

Ingredients

For the pancakes:

2 eggs (size M)

200 g ORO di Parma Tomato Puree with Basil

200 g flour

1½ tsp baking powder

1–2 tsp sugar

1 pinch of salt

2 tbsp olive oil

For the topping:

1 clove of garlic

chili flakes to taste

100 g arugula

4 small burrata

2 tbsp olive oil

1 tbsp balsamic vinegar

Step 1: Prepare Spicy Olives

Peel and finely chop the garlic. Coarsely chop the green olives and mix them with the garlic. Season with chili flakes to taste and let sit until ready to serve.

Step 2: Preparing arugula

Sort the arugula, wash it thoroughly, and spin it dry.

Step 3: Mix the pancake batter

Whisk the eggs with the ORO di Parma Tomato Puree with Basil until smooth. In a separate bowl, mix together the flour, baking powder, sugar, and salt. Add the dry ingredients to the egg-tomato mixture and stir until a smooth batter forms.

Step 4: Bake Savory Pancakes

Heat a little olive oil in a nonstick skillet. Pour about 2 tablespoons of batter into the skillet for each pancake. Cook the pancakes over medium heat for 2–3 minutes on each side, until golden brown. Repeat with the remaining batter.

Step 5: Serving

Arrange the savory pancakes on plates. Place the burrata on top and gently tear it open. Garnish with the spicy olives and arugula. Finally, drizzle with olive oil and balsamic vinegar and serve immediately.

Used products:



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