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Flaky Tomato Tartlets with Mozzarella and Crackly Basil

Makes 8 tartlets

We first sighted these scrumptious tartlets in the windows of a fancy bakery in Paris, but they're easy to make at home. The translucent basil is beautiful as well as being a crunchy treat. These tartlets are particularly easy if you purchase frozen puff pastry sheets pre-cut into squares, which are now widely available in supermarkets. If you can't find them, buy puff pastry sheets and cut them to size. The puffy tartlets are so light, they seem to rise over the plate.

(8) 5-inch puff pastry squares, thawed according to package directions (about 1 pound)
1/2 cup store-bought prepared sun-dried tomato pesto
5 medium-size ripe tomatoes, thickly sliced
1 large bunch basil, stemmed
2 tablespoons canola oil
16 bocconcini mozzarella balls

1. Preheat the oven to 450°F. Lightly oil 2 baking sheets.
2. Arrange the pastry squares on the baking sheets. Spread each square of pastry with 1 tablespoon tomato pesto and top the pesto with 2 slices of tomato, slightly overlapping and placed on the diagonal. Bake on the center rack for 15 minutes, or until golden brown.
3. While the tartlets bake, place the basil leaves on a paper towel, brush with the canola oil, and microwave 1 to 2 minutes, or until crispy. When the tartlets are done, remove them to a cooling rack and top each with 2 bocconcini, one on either side of the tomatoes. Place 1 or 2 crackly basil leaves on top of each tart. Serve warm or at room temperature.