

F r e s h T o m a t o T a r t

Yield: 4 servings

Crust Ingredients:

1 cup all-purpose flour
1/4 teaspoon kosher salt
5 tablespoons unsalted butter, chilled, cut into small pieces
1 tablespoon finely chopped chives
4 tablespoons ice water

Filling Ingredients:

3-4 Roma tomatoes, sliced very thin
handful of fresh basil leaves, thinly sliced
1 cup shredded mozzarella cheese
1/4 cup grated Romano or Parmesan cheese
1/4 cup grated fontina cheese
1 tablespoon extra virgin olive oil



- Step 1: **Start with the crust:** Preheat oven to 400° F. Pulse together flour and kosher salt in a food processor.
- Step 2: Add the super-cold butter pieces and pulse until the mixture resembles a course meal (but you can still see pea-size chunks of butter).
- Step 3: Add the ice water and pulse until one large mass of dough forms. You may need to add one more tablespoon of cold water.
- Step 4: Carefully remove the dough from the bowl of the processor and gather it into a ball. Flatten the ball into a disk and roll it out until you have an 11-inch circle. (You may need to chill it for an hour before rolling it if dough is too hot). Carefully transfer the dough to a 9-inch tart pan and trim the edges.
- Step 5: **Arrange the tart:** Sprinkle mozzarella cheese around the bottom of the crust. Neatly arrange the tomatoes and brush the tops with olive oil. Sprinkle with Kosher salt and pepper before adding the basil. Top the tomatoes with the fontina and parmesan cheese.
- Step 6: Bake the tart until the crust is lightly browned and the cheese has browned on top of the tomatoes. About 25 minutes. Enjoy warm. Try serving with a filed green salad as a nice, light lunch.