Roasted Tomato & Vegetable Tart



What You'll Need

Roasted Tomato

› 2 Red Sun Farms heirloom tomatoes, cut in ½, peeled and cleaned
› 1 tbsp olive oil
› Salt and pepper, to taste
› 1 tsp sugar
› 4 thyme sprigs

Egg Wash

› 1egg
› 1 tsp oil of choice

Puff Pastry

› 1puff pastry sheet cut into four 4-inch circles

Filling

› 1 medium sized zucchini, diced
› 1 yellow squash, diced
› 1 tbsp olive oil
› Salt and pepper, to taste

Garnish

› 1 frisee bunch cleaned & cut into 1" pieces
› ½ c micro pea tendrils
› 1 cherry bomb radish sliced thin
› Salt and pepper, to taste
› 1 tbsp extra virgin olive oil
› Juice from ½ lemon

Directions

Roasted Tomato

1. Preheat oven to 300°F.
2. Season tomatoes with salt, pepper, olive oil and sugar.
3. Slow roast with thyme for 45 minutes.

Puff Pastry

1. Preheat oven to 400°F.
2. Take circles and place on pan with parchment paper.
3. Refrigerate for 15-20 minutes until cold.
4. Poke holes in pastry with a fork.
5. Brush pastry with egg wash.
6. Bake between two sheet trays with silpats until brown.

Filling

1. Heat a large sauté pan.
2. Add oil, zucchini and squash.
3. Sauté until tender.
4. Season with salt and pepper.

Garnish

Toss all ingredients together.

Presentation

1. Place tomato directly in center of a 8" round plate.
2. Arrange sautéed vegetables on top of tomato.
3. Place puff pastry circle on vegetables.
4. Finish plate with salad.
5. Garnish with olive oil.