

# Heirloom Tomato Tart



Our heirloom tomatoes are beautiful on their own but in this tart they take tomatoes to a whole new level of culinary beauty. Paired with cheese, olive oil and parsley, this tart looks as good as it tastes!

## Timing

Prep time	Total time	Skill level
		Hard

## What You'll Need

### Crust

- > 1 ¼ cup all-purpose flour
- > ¼ tsp salt
- > ½ cup chilled butter, diced
- > ¼ cup ice water
- > cornmeal, as needed

### Filling

- > 2 tbsp extra-virgin olive oil
- > 3 tbsp breadcrumbs
- > 3 tbsp chives

- > 1 large onion, julienne
- > ¼ tsp kosher salt
- > 3 tbsp fresh parsley, chopped
- > ¼ tsp freshly ground pepper
- > 1 tsp fresh thyme, chopped
- > ¾ cup mozzarella cheese, shredded
- > ¼ cup mayonnaise

## Tomatoes

- > 4 Red Sun Farms heirloom tomatoes
- > 1 tsp kosher salt

## Directions

### Crust

1. In a large bowl combine flour and salt.
2. Cut in butter until mixture resembles coarse crumbs.
3. Stir in water, one tablespoon at a time, until mixture forms a ball.
4. Wrap in plastic and refrigerate four hours or over night.
5. Roll refrigerated dough onto cornmeal-dusted surface.
6. Divide and place into four .75 inch tart pans.

### Filling

1. Heat 1 tablespoon olive oil in a large skillet over medium heat.
2. Add onion and cook, stirring frequently until golden, about 15 minutes.
3. Let cool.

### Tomatoes

1. Thinly slice tomatoes.
2. Toss with 1 teaspoon kosher salt in a colander.
3. Let drain about 30 minutes, gently tossing occasionally.

### Tart

1. Preheat oven to 375°F.
2. In a bowl, combine mozzarella, mayonnaise, breadcrumbs, chives, parsley, thyme, sautéed onion, and ¼ teaspoon each kosher salt and pepper.
3. Spread into tart pans.
4. Arrange tomatoes on top.
5. Drizzle with 1 tablespoon olive oil and season with pepper to taste.

6. Bake about 50 minutes or until the tomatoes are browned.