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.