



PUFF PASTRY HEIRLOOM TOMATO TART

1 pound heirloom tomatoes, cut into ¼-inch slices

Sea salt, to taste

½ (17.3-oz) package puff pastry, thawed

3 tablespoons Dijon mustard (grainy or smooth)

½ cup shredded Gruyere cheese

1 tablespoon grated Parmigiano-Reggiano

Freshly ground black pepper, to taste

Extra-virgin olive oil, for drizzling

Flaky sea salt, for garnish

Fresh basil, for garnish

Line a sheet pan with paper towels. Arrange tomatoes in a single layer and sprinkle lightly with salt. Let stand while prepping the rest of the recipe, turning after 15 minutes.

Place a baking sheet on middle rack of oven. Preheat oven to 425°F.

Unfold the pastry on a piece of parchment paper. Roll it into a 10-inch square. Lightly score a 1-inch border around all four sides, taking care not to cut through the pastry (it's really just there for you to use as a guide when arranging the toppings). Spread center with mustard. Sprinkle with Gruyere. Pat the tomatoes dry, and arrangement them on top of the cheese. Sprinkle with Parmigiano-Reggiano and pepper. Use the parchment paper to transfer the tart (along with the paper) to the preheated baking sheet.

Bake 15-20 minutes or until the pastry is golden and puffed around the edges. Drizzle with olive oil, garnish with basil, and slice. Serve warm or at room temperature.

Makes 1 (10-inch) square tart

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