

Tomato and Basil Tart

Serves 6-8

Ingredients

For the crust

175g/1½ cups flour

½ tsp salt

4 oz butter, chilled

3-5 Tbsp water

2 Tbsp EVOO



For the filling

175g/6 oz mozzarella cheese, thinly sliced

12 fresh basil leaves, 6 roughly torn

4-5 tomatoes, cut into ¼ inch slices

2 slices bacon, optional

Salt & Pepper

4 Tbsp freshly grated Parmesan cheese

Directions

1. Put flour & salt in bowl & mix. Rub butter into mixture until texture of breadcrumbs. Add water a bit at a time until it holds together. Gather into ball, wrap in plastic, chill 40 minutes.
2. Preheat oven to 375°.
3. Roll out pastry to ¼ in thickness. Line an 11-inch fluted loose-bottomed tart pan. Prick base. Chill for 20 minutes.
4. Line pastry with parchment & baking beans. Place on baking sheet and bake for 15 minutes. Remove from oven. Leave oven on.
5. Remove parchment & beans. Brush pastry with oil. Line with mozzarella. Sprinkle torn basil over top. Optional: sauté bacon; add to tart.
6. Arrange tomato slices over cheese. Dot with whole basil leaves. Season w/ salt/pepper, & Parmesan. Bake for 35 minutes. If cheese exudes a lot of liquid during baking, tilt pan & spoon off to keep the pastry crisp. Serve hot or at room temp.

