



# French Tomato Tart

Provence in the summer... what could be better? Pair this super easy, yet incredibly delicious tomato tart with a crisp French Rose' and you'll be transported to the South of France. Because there are so few ingredients, it is imperative to use only the very best of everything. No skimping on the Dijon and don't *even* think about using store-bought tomatoes!

*Adapted from Allrecipes/Chef John*

## Ingredients

- 1 package (2 sheets) of frozen puff pastry, thawed (17 oz package)
- 2 ½ tablespoons of good Dijon mustard (*Trader Joe's is GREAT!*)
- Several ripe tomatoes, sliced ¼ inch thick. I generally use three large tomatoes and fill in the spaces with smaller sized tomatoes and cherry tomatoes. The amount needed will vary on the tomato size.
- French sea salt and fresh ground black pepper to taste
- 3 generous pinches of Herbes de Provence
- 1 tablespoon of freshly grated Parmigiano-Reggiano cheese (not the canned stuff!)
- 2 tablespoons of extra-virgin olive oil divided
- A generous pinch of fresh oregano, parsley, thyme, and basil
- 4 ounces of goat's cheese, cut in ¼ inch rounds, then halved into half moons

## Directions

- Preheat oven to 400 degrees F
- Place two sheets (from one package) of puff pastry onto a parchment lined baking sheet. Cut off 1/3 of the second sheet and reserve for the pastry boarder. Pinch seams of two sheets together to form one large sheet. Cut 1/2 inch strips from the reserved pastry sheet to create a border around the flat sheet and press into place.
- Freeze dough until firm, about 10 minutes. If you skip this step, the dough will be too soft to work.
- Score border with a knife, making shallow cuts about ¼ inch apart. Prick the bottom pastry with a fork over the entire surface.
- Bake the tart shell until lightly golden and partially puffed, about 10 minutes. Remove from oven and press the bottom of the pastry with the back of a fork to flatten and remove air. Do not press the border! Let cool for 10 minutes.
- Spread Dijon mustard over the bottom of the tart. Arrange tomato slices into a single layer on top of mustard. Use smaller tomatoes/cherry tomatoes to fill in any gaps. Season with salt and pepper and sprinkle a generous amount of Herbes de Provence all

over. Next sprinkle the Parmigiano-Reggiano over the tart and place half moons of goat's cheese around on top. Drizzle with olive oil.

- Bake in preheated oven until pastry is well browned and crispy, about 25 to 30 minutes. Tomatoes should begin to look caramelized.
- Cool to room temperature on the baking sheet or transfer to a wire rack using two spatulas (and a prayer). The crust will be crispier if allowed to cool on a wire rack -- take the risk, it's worth it. Drizzle with the remaining olive oil and sprinkle fresh herbs on top.

Crack a cold bottle of rose' and enjoy warm or at room temperature!