



TOTAL TIME

38 minutes

PREP TIME

20 minutes

COOK TIME

18 minutes

SERVES

4

COOKING LEVEL

Medium

RECIPE | TOMATOES



HEIRLOOM TOMATO TART

INGREDIENTS (SAUCE)

8 oz. Pure Flavor® 'Sun-Dried'
Roma Tomatoes
2 cloves garlic
1 small fresh red chili, deseeded
and coarsely chopped
Big pinch of granulated sugar

INGREDIENTS (TART)

3 Pure Flavor® Heirloom Tomatoes,
sliced ¼" thick and drained on
paper towels
Handful of Pure Flavor® Marzanito Mini
San Marzano Tomatoes, halved
Handful of Pure Flavor® Bumbles®
Yellow Grape Tomatoes, halved
1 tbsp. fresh thyme leaves
1-9 x 9-inch puff pastry, thawed
but still cold
4 oz. goat cheese
Handful of fresh basil leaves
Olive oil

DIRECTIONS

1. Preheat oven to 400°F.
2. To make sauce, combine Pure Flavor® 'Sun-Dried' Tomatoes, garlic, chili, sugar, salt and oil in the bowl of food processor. Blend until combined, but slightly coarse. Season as needed.
3. Unfold puff pastry. Roll lightly with rolling pin to flatten completely. Place on baking sheet and spread sauce over puff pastry, leaving ½" border around edges.
4. Tear basil leaves over sauce, crumble goat cheese over sauce.
5. Arrange Pure Flavor® Heirloom Tomatoes in single layer over goat cheese and press down slightly. Cover as much of sauce as possible as it can burn in the oven if exposed.
6. Fill in spaces with Marzanito Mini San Marzano Tomatoes and Bumbles® Yell Grape Tomatoes. Sprinkle tart generously with thyme. Drizzle with olive oil.
7. Bake 15-18 minutes until golden brown. Remove from oven, allow to rest for at least 10 minutes before serving.

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