

RECIPE | TOMATOES

# HEIRLOOM TOMATO TART



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## 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 9x9 inch puff pastry, thawed but still cold

4 Oz. goat cheese

Handful of fresh basil leaves

Olive oil

### 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

## 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™ and Bumbles®. Sprinkle tart generously with thyme. Drizzle with olive oil.
7. Bake 15 to 18 minutes until golden brown. Remove from oven, allow to cool for 10 minutes.



### TOTAL TIME

10 minutes

### PREP TIME

10 minutes

### MARINATE TIME

24 hours

### SERVES

2

### COOKING LEVEL

Easy