

RECIPE | TOMATOES

TOMATO PASTRY TART



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Recipe created by *Shuchi Tandon*



INGREDIENTS

- 1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, sliced
- 1 lb** Pure Flavor® Heirloom Tomatoes, sliced
- 1** rectangular shaped sheet of butter puff pastry
- 8 oz** Mozzarella Cheese, sliced
- 1** garlic clove, crushed
- 2 tbsp** pasta sauce of your preference
- 1 tsp** olive oil
- 8** basil leaves, chopped
- Salt and pepper, to taste

DIRECTIONS

- 1** Preheat oven to 400°F. Spread tomatoes over a paper towel and line them up. Set aside for 5 minutes, then turn and leave for another 5 minutes.
- 2** Unfold pastry sheet on lightly floured surface and roll into a rectangle.
- 3** Transfer to a parchment-lined baking sheet. Prick with a fork.
- 4** Add chopped basil, pasta sauce, olive oil, crushed garlic clove, salt and pepper into a bowl. Stir together until combined mixture.
- 5** Apply the mixture into the pastry sheet, add tomato slices and cheese slices. Season with salt and pepper.
- 6** Bake for 15-20 minutes until pastry is golden brown.
- 7** Remove tart from baking sheet and let it cool for 5 minutes. Sprinkle additional basil. Serve hot or at room temperature.



30 min

10 min | **20 min**
PREP. | COOKING



4



easy