



RECIPE | TOMATOES

TOMATO PASTRY TART


30 min

10 min
PREP.
20 min
COOKING


4


easy

INGREDIENTS

Recipe created by Shuchi Tandon

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.

[PURE-FLAVOR.COM](https://pure-flavor.com)

