

Tomato Tarte

Adapted from *Whitewater Cooks* by Becky Dawson

Ingredients

	1X	2X
Pastry		
Unbleached Flour	1c	2c
Cornmeal	1/3 c	2/3 c
Salt	1/2 tsp	3/4 tsp
Cold butter	4oz	8oz
Sour cream	1/4 c	1/2 c
Ice water	1/4 c	1/2 c
Filling		
Organic tomatoes	4	8
Fresh thyme	2 tsp	4 tsp
Olive oil	1 T	2 T
Salt	1/2 tsp	3/4 tsp
Pepper fresh ground	1/4 tsp	1/2 tsp
Goat cheese	4 oz	8oz
Fresh basil loose	1/2 c	1 c
Pepper fresh ground	1/4 tsp	1/2 tsp
Salt to taste		
Olive oil	1 T	2 T
Parmesan Reggiano		

Method

- Place the flour, cornmeal, and salt in a food processor and pulse to combine.
- Add 1/2" cubed cold butter into the processor and pulse to even crumb size.

- Add sour cream and most of the water, then pulse until the pastry rolls in a ball. Add more water if necessary.
 - Place the pastry on a lightly floured counter. Flatten into a disc shape 6"x6", wrap in plastic wrap, and place in the fridge for 1 hour.
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- Preheat oven to 375' F
 - Slice the tomatoes and place them on a baking tray with sides or a roasting pan.
 - Remove stems from thyme and coarse chop.
 - Add thyme, salt and pepper to the tomatoes. Sprinkle olive oil on top.
 - Gently mix ingredients and arrange on tray evenly.
 - Place in oven for 45 minutes so a slight dehydration occurs and flavours meld. Watch that tomatoes do not caramelize.
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- Place goat cheese in bowl. Chiffonade the basil by stacking it and tearing it thinly. Add salt, pepper, olive oil to combine.
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- Preheat oven to 400 degrees F
 - Roll out chilled pastry on a lightly floured surface. The pastry can be rolled round or rectangular.
 - Place pastry on the cornmeal sprinkled baking sheet.
 - Gently and carefully spread the goat cheese mixture on the pastry leaving a 1" border. Top with roasted tomatoes.
 - Using a vegetable peeler, randomly add Parmesan.
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- Bake on the lowest oven rack for 30 minutes.
 - Cool for 5 minutes on the baking sheet, then remove and place on a platter, plate or wooden board.

Bon Appetit, Becky