TomatoFest 2009 First Place Recipe

Tomato Tart

Pastry

1 ¾ cups of flour

½ teaspoon salt

1 tablespoon of sugar

¾ cup cold unsalted butter, cut in pieces

4 tablespoons ice water

1. Combine flour, salt, and sugar in food processor. Add butter and combine until a course crumb.
2. With machine running add water through the tube, processing until pastry rolls off sides into a ball.
3. Cover and refrigerate dough for 30 minutes.
4. Roll out dough to fit tart pan or pie pan

Filling

¼ cup Dijon mustard

1 pound mozzarella cheese (sliced thin)

10 medium tomatoes (sliced thin)

1 or 2 tablespoons chopped garlic (to taste)

1 teaspoon dried oregano

Salt and pepper

2 tablespoons olive oil

1. Preheat oven to 400 degrees Fahrenheit.
2. Brush mustard evenly over the bottom of pastry shell.
3. Top the mustard with the mozzarella, completely covering the bottom.
4. Arrange the tomato slices in overlapping concentric rings.
5. Sprinkle top with garlic and oregano, salt and pepper to taste.

6. Drizzle with olive oil.
7. Put tart pan on baking sheet and cook for about 40 minutes.

From the kitchen of Linda Blanding (Camillus) and Maryann Carriagan (Fayetteville)

Recipe adapted from the New York Times Magazine Section