

Tarte aux Tomates

Make two tarte recipes for 11 people. The recipe below is for one tarte, so double each item. When finished cut each baked tarte in thirds then in sixths.

This is the first course and is intended to be served at 7:00. Allow 35 minutes prep time and 20 minutes for baking and plating--for a total of 55 minutes.



Ingredients:

12 ounces frozen store bought puff pastry
4 tbsp olive oil
1 tbsp chopped fresh basil
10 ripe plum tomatoes (about 4 ounces each)
3 tbsp tomato paste
Salt and freshly ground pepper, to taste
2 tsp sugar
1 tbsp fresh thyme leaves, or 1 tsp dried
8 basil leaves, for garnish

Preparation:

1. Preheat the oven to 425° F
2. Roll out the puff pastry to a 1/8-inch thickness.
3. Brush the two pizza tins lightly with 1 tbsp olive oil and place the pastry on the Tins. Trim the dough, and set aside in a cool place.
4. In a small bowl, combine the remaining 3 tbsp olive oil and the chopped basil. Blend well and set aside.
5. Bring a pan of water to a boil. Add the tomatoes and blanch for about 10-20 seconds. Drain, cool, and peel. Slice tomatoes evenly into rounds 1/4- inch thick.