

Tarte aux Tomates

(about 10 servings)



Ingredients:

12 oz frozen 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 or 1 tsp dried Thyme leaves, or
8 Basil leaves, for garnish

Directions:

Preheat the oven to 425° F
Roll out the puff pastry to a 1/8" thickness.
Brush the baking sheet lightly with 1 tbsp olive oil and place the pastry on the sheet.
Trim the dough, and set aside in a cool place.
In a small bowl, combine the remaining 3 tbsp olive oil and the chopped basil.
Blend well and set aside.
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" thick.
Remove the seeds by gently pushing with fingers (or picking out with tweezers), leaving the flesh intact.
In a small bowl, combine the tomato paste with half the olive oil mixture.
Prick the pastry dough all over with a fork, then spread the tomato paste-olive oil mixture evenly in a thin layer, leaving a clean edge of about 1/4".
Lay the tomato slices on the pastry to cover the tomato paste-olive oil.
Fill in the tomato centers with remaining slices to create a solid layer.
Season with salt and pepper.
Sprinkle lightly with sugar and fresh thyme leaves.
Place the tarts in the oven for 15 minutes.
Remove from the oven and brush with any remaining basil-olive oil mixture.
Garnish with the tomato cores and fresh basil.
Serve.