



Provençal Heirloom Tomato Tart

8 servings | 1 large or 2 smaller tarts

Ingredients

1 package frozen puff pastry, all butter, if possible
2 pounds ripe organic heirloom tomatoes or Roma tomatoes
Kosher salt
2 tablespoons dijon mustard, approximately
1 cup gruyère cheese, grated
½ cup parmigiano reggiano cheese, finely grated
2 tablespoons extra virgin olive oil
2 tablespoons fresh thyme, stripped from stems and chopped
Kosher salt and freshly ground pepper

Method

Defrost the puff pastry and roll it out on a lightly floured board into one large or two smaller rectangles, rolling the dough until it is 1/8" thick. (As this is a free-form tart, it can be any size or shape you like, even small individual tarts.)

Transfer the pastry to a baking sheet. Trim the edges to make a perfect rectangle, then trim 3/4" squares off each corner. Paint a little cold water around the outside edges of the tart to help "glue" down the borders. Fold the edges of the tart in toward the center, overlapping in the corners, and seal the edges by pressing down with the tines of a fork all the way around. Use the fork to prick the entire inside surface of the tart.

Freeze the tart on its baking sheet until you are ready for it.

While the tart is chilling, slice the tomatoes in half vertically (through the stem ends). Carefully remove the cores, turn the tomatoes cut side down, and slice thinly and evenly into 1/8" slices. Spread the slices out on several layers of paper towels. Sprinkle with kosher salt and let drain about half an hour.

Meanwhile, preheat the oven to 400° F.

Remove the pastry from the freezer and spread the bottom thinly with the Dijon mustard, using just enough to coat the tart with a very thin layer. Cover with a single layer of snugly packed tomato slices, overlapping slightly. Drizzle with the olive oil and sprinkle with a little kosher salt, black pepper, and the fresh thyme. Top with the grated cheeses.

Bake until the crust is a deep gold and the tomatoes have collapsed, 20 to 25 minutes. Remove the tart to a rack and let it cool for 15 minutes or so before slicing it and serving.