

Tomato Tart with Black Pepper Parmesan Crust

Crust

310 mL	all-purpose flour
125 mL	cold unsalted butter, cut into 1/2-inch cubes
30 mL	freshly grated parmesan
2 mL	black pepper
1 mL	salt
2 to 4	tablespoons ice water

Filling

80 mL	mozzarella cheese, shredded
30 mL	chopped fresh basil, plus extra for garnish
4 to 6	plum tomatoes, sliced 1/4-inch
2 mL	salt
1 mL	black pepper
60 mL	extra virgin olive oil
	Basil, chopped for garnish

1. Preheat oven: 400 degrees F.
2. Line loose bottom tart pan with dough rolled out 1/8-inch thick.
3. Spread bottom of pastry with shredded cheese and sprinkle with basil. Cover with tomato slices, arranging to cover as evenly as possible. Sprinkle tomatoes with salt and pepper and drizzle with olive oil.
4. Bake 20 to 30 minutes. Watch carefully. When crust is golden and cheese is bubbly, remove.
5. Garnish with fresh basil. Slice in wedges and serve warm.