

Tomato Tart with Black Pepper Parmesan Crust

Crust

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| 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 |
| 60 mL | ice water |

Filling

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| 80 mL | mozzarella cheese, shredded |
| 2 | plum tomatoes, sliced 1/4-inch |
| 2 mL | salt |
| 1 mL | black pepper |
| 25 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.