**Black Pepper**

**Parmesan Cheese✮**

**✮Tomato Tart with**

●Ingredient●

*-Crust-*

*-Topping-*

・80 ml … mozzarella cheese, shredded

・5 ml … dried basil, plus extra for garnish

・2 plum tomatoes sliced 1/4

・2 ml … salt

・1 ml … black pepper

・60 ml … extra virgin olive oil

・Basil chopped for garnish

・310 ml … flour

・125 ml … cold unsalted butter,

　　　　　cut into 1/2 in cubes

・30 ml … freshly grated parmesan

・2 ml … black pepper

・1 ml … salt

・2-4 tbsp … ice water

●Directions●

1. Preheat the oven to 400℉.
2. Lind loose bottom tart pan with dough rolled out 1/8 in 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 tomato with salt and pepper and drizzle with olive oil.
4. Bake 20 to 30 min, watch. When the crust is golden and cheese is bubbly, remove.
5. Garnish with fresh basil. Slice in wedges to serve warm.

