

French-Style Tomato Tart Recipe

A French-style tomato tart is wonderfully simple and delicious. This tart is a canvas that can be tailored to your taste – add herbs to the crust, use different flavors of mustard or experiment with various cheeses. This very adaptable tart can be made in any number of shapes and sizes, utilizing the best tomatoes of the season.

Excellent as a stater or with a nice green salad for lunch. Pairs beautifully with Chardonnay.

Ingredients:

9 or 10 inch tart pan

Pre-baked savory tart crust, lightly browned (be careful not to over bake) and cooled

3 Tomatoes (give or take – depending on size), thinly sliced

1 heaping Cup Gruyere (or similar cheese), grated

2 Tbs Mustard (I use a combination – dijon and whole seed)

Method:

Preheat oven to 375 degrees.

Lightly spread mustard so it coats the bottom of the cooled tart crust.

Evenly sprinkle shredded cheese across mustard.

Layer sliced tomatoes in an overlapping, concentric circle,

covering the cheese. (I find it easiest to start in the center and work out.)

Place filled tart pan on a baking sheet to make clean-up and transport easier.

Bake 30 – 40 minutes, keeping an eye on it after 20 minutes. Tart is ready when cheese begins to bubble up and tomatoes are tender.

Serve at room temperature.

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