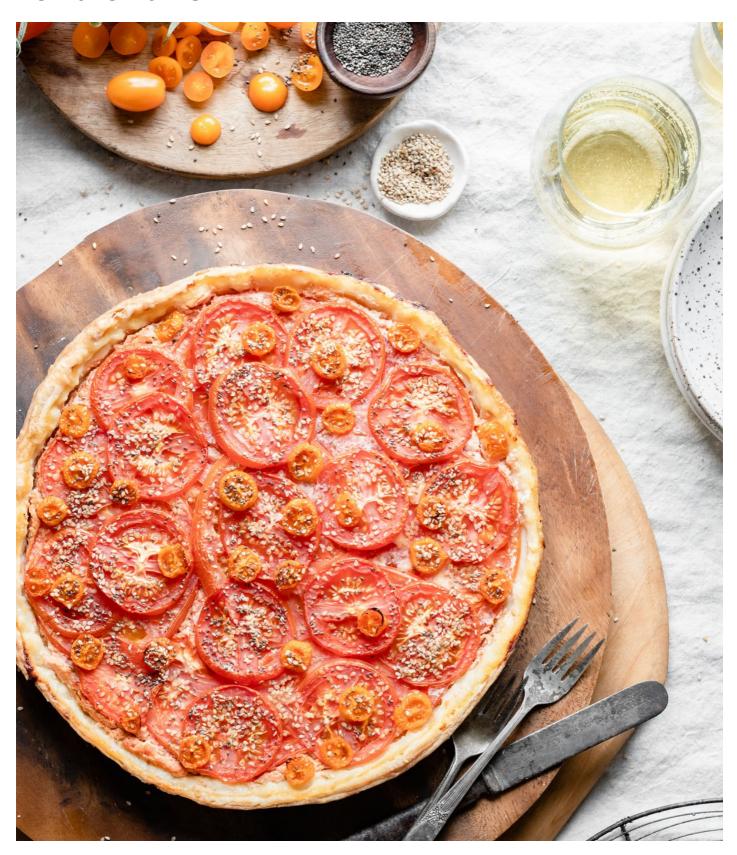


# **Tomato Tarte**



**Preparation time**: 0 min

**Difficulty**: Easy

## **Ingredients**

• Chia Seeds: sprinkle on top

Dried Thyme: 1 tspGoat Cheese: 8 ounces

• Golden Tomatoes: as needed

• Heirloom Tomatoes: 2

Large egg: 1Red Tomatoes: 3Sea Salt: 1 tsp

• Sesame Seeds: sprinkle on top

## For this recipe we used:

Finely Chopped Tomatoes 14 oz



## **Preparation**

#### **Instructions Homemade Pie Crust**

- 1. Follow directions to make Homemade Pie Crust. Set in fridge to chill for 1-2 hrs.
- 2. Place pie crust dough onto a floured surface and roll out to 1/8 inch thickness.
- 3. Gently place pie crust into 11 inch tart pan with removable base. Press dough into the sides of pan and trim away any dough that hangs over edges.
- 4. Place tart pan lined with pie crust dough into fridge to firm for 30 minutes.

## **Tomato Tart Filling**

- 1. Preheat oven to 450 F.
- 2. In a large bowl mix together goat cheese, dices tomatoes, egg, herbs, and salt.
- 3. Cut tomatoes into thin slices.
- 4. Remove chilled pie crust from fridge and fill with goat cheese mixture.
- 5. Arrange sliced tomatoes across filling.
- 6. Sprinkle with chia and sesame seeds.
- 7. Place tart pan on middle oven rack. Lower temperature to 400 F.
- 8. Bake for 50-55 minutes until edges of crust are golden and tomatoes looked baked but still retaining shape.
- 9. Place tart pan on cooling rack to cool for 15 minutes.
- 10. Slice and serve.