

Tomato Tarte



Preparation time: 0 min

Difficulty: Easy

Ingredients

- Chia Seeds: sprinkle on top
- Dried Thyme: 1 tsp
- Goat Cheese: 8 ounces
- Golden Tomatoes: as needed
- Heirloom Tomatoes: 2
- Large egg: 1
- Red Tomatoes: 3
- Sea 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.