

Zucchini + Tomato Tart



Preparation time: 60 min

Difficulty: Medium

Ingredients

- Pomi USA crushed tomatoes: 1 cup
- Pomi USA double concentrated tomato paste: 1 tablespoon
- all-purpose flour: 1 1/4 cups
- clove of garlic, grated: 1
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- dried oregano: 1/2 teaspoon
- egg yolk: 1
- extra virgin olive oil: 1 tablespoon + 1 tablespoon
- fine salt: 1/2 teaspoon
- fresh basil, to garnish: None
- grated parmesan cheese: 1/4 cup
- grated parmesan cheese, plus more to garnish: 1/4 cup
- ice cold water: 2 tablespoons
- medium zucchini, thinly sliced: 2
- roma tomatoes, thinly sliced: 4
- salt & pepper, to taste: None
- unsalted butter, cold & cubed: 1/2 cup

For this recipe we used:

Double Concentrated Tomato Paste 1 tablespoon



Preparation

Directions

for the garlic parmesan crust

- **in a large mixing bowl stir together the flour, garlic, parmesan & salt until combined.**
- **using your hands or a pastry cutter, work in the butter until a crumbly mixture is formed.**
- **in a separate small mixing bowl whisk together the egg yolk & water. slowly pour egg mixture into the flour mixture. transfer to a lightly floured surface & shape into a disk.**
- **wrap in plastic wrap & chill for a minimum of 2 hours.**
- **once dough has chilled, roll out to a 1/4 inch thick & transfer to a 9-inch tart pan with a removable bottom. poke base with fork & chill for an additional 30 minutes.**
- **line tart shell with parchment paper & pie beads (can substitute with dried beans or rice). bake at 375(f) degrees for 15 minutes.**

for the filling

- **in a saucepan over medium heat whisk together the crushed tomatoes, tomato paste, olive oil, garlic, oregano, parmesan cheese, salt & pepper. simmer until slightly thickened, about 5 minutes.**
- **start with a thin layer of the sauce followed by the tomatoes & zucchini. working from the outer edges to the center, layer with zucchini & tomatoes in a spiral pattern.**
- **brush the vegetables with remaining olive oil. season with salt & pepper.**
- **bake at 400(f) degrees for 25 to 30 minutes. garnish with additional parmesan & fresh basil. let**

cool slightly before serving!