

# TOMATO TART

It doesn't get much easier, or more beautiful, than this! Puff pastry is a canvas to show off gorgeous tomatoes – stay mono-tonal or use a colourful mix of tomatoes as you wish. Hiding beneath the fresh tomatoes is a semi-dried tomato paste which adds an extra layer of flavour and bite to the tart.

**Serves:** 4 as a light lunch



**Time:** 40 minutes



## INGREDIENTS

200 grams (7 oz) semi-dried tomatoes, drained (approx. 130 grams / 4.6 oz once drained)  
2 cloves garlic  
1/2 tsp chilli flakes  
pinch cinnamon powder  
1/2 tsp vanilla paste  
pinch salt flakes  
1 sheet puff pastry (see Tips)  
1 egg  
300 grams (10.6 oz) mixed tomatoes, such as different coloured cherry tomatoes  
150 grams (5 oz) ricotta  
handful fresh basil



## METHOD

1. Preheat oven to 220°C (430°F). Place semi-dried tomatoes and garlic in mixing bowl and chop **2 sec/speed 6**. Scrape down sides of mixing bowl.
2. Add chilli flakes, cinnamon, vanilla and salt. Mix **3 sec/speed 5**.
3. On a floured surface, lightly roll puff pastry and cut into a circle approx. 25cm (10 in) diameter. Transfer to a silicone mat or baking paper on a baking tray. Score a 2cm (1 in) border around the edge of the pastry, ensuring you don't cut all the way through. Use a fork to prick central circle all over.
4. Lightly beat egg and brush complete surface of pastry with egg, including centre and perimeter.
5. Spread tomato paste over central surface of pastry, leaving the 2cm (1 in) perimeter untouched.
6. Thinly slice tomatoes and layer over pastry, overlapping to cover the base, leaving the 2cm (1 in) perimeter untouched.
7. Place into pre-heated oven and bake for 15-20 minutes, or until tomatoes are juicy and pastry perimeter is puffed and golden.



...continued



8. Allow to cool for 5-10 minutes, then dollop with ricotta and garnish with basil.

#### Tips

- You can also make your own puff pastry and I show you how in [my Tarte Tatin video](#).

#### Variations

- Omit spices, or replace with others, or fresh herbs, if desired.
- Replace ricotta with feta.
- Garnish with chopped olives, if desired.
- Make a shortcrust pastry tart instead, if desired. Use the shortcrust pastry from my [Chicken Tart](#).
- Create mini tarts using smaller circles or squares of puff pastry.
- Leave out the sun-dried tomato paste to make it even simpler.

#### More about this recipe

- I love tomatoes – dive into [more recipes](#).



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Serves: 4 as a light lunch



## SHOPPING LIST:

- Semi-dried tomatoes (200 grams / 7 oz)
- Garlic (2 cloves)
- Chilli flakes (1/2 tsp)
- Cinnamon powder
- Vanilla paste (1 tsp)
- Salt flakes
- Puff pastry (1 sheet)
- Egg (1)
- Mixed tomatoes (300 grams / 10.6 oz)
- Ricotta (150 grams / 5 oz)
- Fresh basil (handful)



## NOTES & TIPS:

- • You can also make your own puff pastry and I show you how in [my Tarte Tatin video](#).