



## Heirloom Tomato Tart with Herbs and Goat Cheese

Serves 4-6

What to drink: Dry Rosé or Sauvignon Blanc

5 tablespoons extra-virgin olive oil, divided  
6 medium heirloom tomatoes cored, sliced crosswise into ½" thick rounds  
2 small garlic cloves, thinly slivered  
2 tablespoons minced fresh herbs (rosemary, oregano, marjoram, basil, thyme), divided  
1 sheet frozen puff pastry thawed  
1 cup coarsely grated whole-milk mozzarella cheese  
4 oz soft fresh goat cheese  
2 large eggs  
¼ cup heavy cream  
2 tablespoons freshly grated Parmesan cheese

- Preheat oven to 275°F. Line rimmed baking sheet with foil; brush foil with 1 tablespoon oil. Place tomato slices on baking sheet. Sprinkle garlic and 1 tablespoon herbs over tomatoes; drizzle remaining ¼ cup oil over. Sprinkle lightly with salt and pepper. Bake until tomatoes begin to shrink and are slightly dried but still soft, about 1½ -2 hours. Cool tomatoes on sheet. (Can be prepared 1 day ahead. Store in single layers in covered container in refrigerator.)

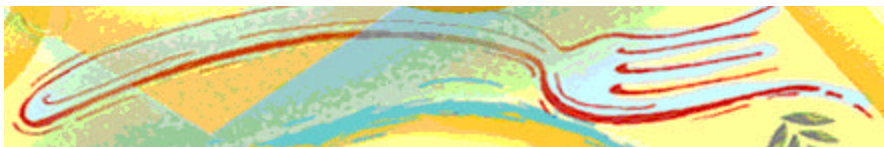
- Roll out pastry on lightly floured surface to 13-inch square. Transfer pastry to 9-inch-diameter tart pan with removable bottom, pressing pastry firmly onto bottom and sides of pan. Trim overhang to ¾ inch. Fold overhang in and press, pushing crust ¼ inch above pan. Pierce crust all over with fork; chill 30 minutes.

- Position rack in center of oven and preheat to 375°F. Line pastry with foil; fill with dried beans or pie weights.

- Bake until crust is set, about 20 minutes. Remove foil and beans; bake until crust edges are golden, piercing with fork if crust bubbles, about 12 minutes longer. Cool crust 10 minutes. Reduce oven temperature to 350°F.

- Meanwhile, using fork, mash mozzarella cheese, goat cheese and remaining 1 tablespoon herbs together in medium bowl. Season with salt and pepper. Add eggs and cream and stir until mixture is well blended. Spread cheese filling evenly in crust. Arrange tomato slices in filling. Sprinkle Parmesan cheese evenly over top. Bake until filling is puffed and set, about 35 minutes. Cool 5 minutes. Push up pan bottom, releasing sides. Serve tart warm.

Recipe created by Chef Erika Heinemann, Savvy Wine Food ©2006 ALL RIGHTS RESERVED.



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