

Fresh Tomato Tart

Ingredients

- 1¾ cups Flour
- ½ teaspoon Salt
- 1 tbsp Sugar
- 12 tbsp Cold Butter, Cut Into Bits
- 4 tbsp Ice Water
- Dijon Mustard
- 1 lb. Mozzarella, Thinly Sliced
- 4-6 Medium Tomatoes, thinly sliced
- 1 tbsp Garlic, chopped
- 1 teaspoon Dried Oregano
- Salt And Pepper To Taste
- 2 tbsp Olive Oil

Method

1. Prepare the pastry by combining the flour, salt and sugar in a food processor. Add the butter and combine until coarse crumb consistency. With the machine running, add the water through the feed tube and run the machine until the pastry rolls off the sides of the container into a ball.
2. Cover the pastry and refrigerate for 30 minutes.
3. Roll out the dough with a little flour into a circle large enough to fit into a 10-inch tart pan, about ⅛ inch thick. (At this point, the pastry shell can be frozen until used.)
4. Preheat the oven to 400°F.
5. Evenly brush mustard over the bottom of the pastry shell. (I just cover but original recipe says ⅓ c. which I found mush too much for my taste).
6. Top the mustard with all the mozzarella cheese slices, covering the bottom completely. (I have gotten by with a lot less cheese than this.)
7. Beginning at the outer edge of the shell, make a layered overlapping row of the tomato slices. Made a second row and then fill the center with a final circle of tomatoes.
8. Sprinkle the top evenly with the garlic and oregano. Season to taste with salt and pepper, and drizzle the olive oil over all.
9. Put the pie on a baking sheet and bake it in the oven for about 40 minutes.