

Seth's Tarts

Ingredients

- 1 cup Flour
- 2½ Butter
- Ice Water

Method

Mix flour and butter as for pie crust. Add ice water as needed to make consistency that sticks together. Make a ball, flatten, cover with Saran Wrap and put in fridge for at least 2 hours.

Preheat oven to 350 (?)

Roll out a “rustic” circle of dough and add toppings. Turn over edge of crust to make a border. Bake about 35 minutes.

Toppings:

gruyere cheese, fresh sage, caramelized onions, black olives, topped with prosciutto.

mozzarella, tomato slices, basil, mustard

or whatever you can dream up