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Tomato Tart

Cooking Light AUGUST 2012

Yield: Serves 8 (serving size: 1 tart slice and 2

tablespoons cherry tomato mixture)

Hands-on:20 Minutes Total:1 Hour, 5 Minutes



Ingredients

1/2 (14.1-ounce) package refrigerated pie dough

Cooking spray

2 1/2 ounces fontina cheese, shredded (about 2/3 cup)

1/2 cup pitted kalamata olives, chopped

1/3 cup sliced shallots

3 heirloom tomatoes, seeded and cut into 1/2-inch-thick slices

3 tablespoons all-purpose flour

1 tablespoon cornmeal

1 tablespoon thyme

1 teaspoon kosher salt, divided

1/2 teaspoon pepper

1 1/4 cups 2% reduced-fat milk

1 1/2 tablespoons grated Parmigiano-Reggiano

3 large eggs

2 tablespoons fresh basil leaves

1 cup cherry tomatoes, quartered

Preparation

- 1. Preheat oven to 350°.
- 2. Roll dough to a 12-inch circle; press into a 9-inch deep-dish tart or springform pan coated with cooking spray. Sprinkle with fontina, olives, and shallots. Arrange half of tomato slices over shallots Combine flour, cornmeal, and thyme; sprinkle over tomatoes. Top with remaining tomato slices; sprinkle with 3/4 teaspoon salt and pepper.
- 3. Combine milk, Parmigiano-Reggiano, and eggs; pour into pan. Bake at 350° for 40 minutes or until set; let stand 10 minutes. Top with basil.
- 4. Combine 1/4 teaspoon salt and cherry tomatoes. Slice tart; serve with cherry tomatoes.

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