

Tomato Tart with Pesto and Onions

unbaked tart dough (recipe follows)*

1/4 C pesto, homemade or purchased

1/2 medium onion, sliced a scant 1/4" thick

1 lb heirloom tomatoes, assorted types and colors and sizes, slice a generous 1/4" thick

fresh thyme leaves

salt and pepper

2 oz crumbled goat cheese

Roll out tart dough. Place in a 9 or 10" tart pan, square or round. Trim excess dough. Press the bottom of the dough with your fingers to "dock" it, making indentations in the bottom. Refrigerate for about 1/2 hour.

Preheat oven to 400 F.

Spread pesto over the bottom of the crust.

Layer the onions, creating a light layer covering the bottom of the tart. Layer tomatoes on top of the onions in an attractive pattern, overlapping.

Crumble the goat cheese over the top of the tart. Sprinkle with the thyme leaves, season with salt and pepper.

Bake for 30-35 minutes or until cheese and edges of tomatoes are starting to char and crust is golden.

Tart Dough

*if you must, Pillsbury makes a very good crust. It is in the refrigerator section (not the freezer). I believe it comes in a red can like biscuits. Making your own is easy tho:

1 1/2 C flour

4 1/2 oz unsalted butter, chilled, cut into cubes

1/2 t salt

1 large egg
2-3 T cold water

Make the dough by mixing the flour and salt in the bowl of a food processor. Spin it a couple of times. Add the butter and process until the mixture has a crumbly, cornmeal like texture.

Mix the egg with 2 T cold water add to the flour mixture and process until the dough hold together. If it's not coming together easily add the additional T of cold water.

Turn the dough out onto a sheet of saran. Gather it into a ball and flatten into a disk. Wrap in saran and refrigerate about an hour. Remove from fridge about 10 minutes before rolling out.

based on a recipe from to blog: www.whiteonricecouple.com