

Roasted Tomato Tarts

A Martine Inn Signature Dish :: martineinn.com

Serves 8

2 hour preparation time

Ingredients:

4 tbsp butter
1 tbsp shortening
1 c all-purpose flour
1 tbsp toasted, coarsely copped pine nuts
3-4 tbsp water
2 tbsp olive oil
1 tsp minced garlic
¼ tsp salt
¼ tsp ground black pepper
2 lbs (4 large) fully ripened tomatoes
½ c ricotta cheese
1 (5.2 oz) package Boursin cheese
1 egg, separated
1 tbsp minced basil
1 ¼ c fresh tomato salsa (recipe follows)

Fresh Tomato Salsa: (yields 1 ¼ cups)

1 fully ripened tomato
1 tbsp minced basil
¼ tsp salt
¼ tsp ground black pepper

Method: Seed tomato; coarsely chop. Toss with basil, salt and pepper.

Preparation:

In bowl cut butter and shortening into flour, using 2 knives or pastry blender, until mixture resembles large peas. Add pine nuts; using fork, stir in 1-tablespoon water at a time just until dough forms. Wrap in plastic wrap; chill up to 1 hour.

In small bowl combine olive oil, garlic, salt and pepper; set aside. Cut tomatoes on ½ inch-thick slices. Arrange slices on parchment lined baking sheet; brush lightly with seasoned oil mixture. Roast until excess moisture has evaporated and tomatoes are slightly shriveled, about 20 minutes.

On lightly floured surface roll pastry into 11-inch circle. Fit into 9-inch tart pan. Trim edge; pierce pastry with fork tines. Bake at 425°F until edges just start to brown, about 10 minutes.

In bowl blend together ricotta, boursin, egg yolk and basil. Beat egg white until frothy; gently stir into cheese mixture.

Arrange tomato slices in prepared pastry shell, overlapping as necessary. Pour cheese mixture over tomatoes; smooth top with knife. Bake at 350°F until filling is set, about 35 minutes. (Do not brown.) Cool; cut into wedges.

Presentation:

Serve tart topped with fresh tomato salsa; garnish with fresh basil leaves and toasted pine nuts, if desired.