

Honey Tomato Tart

Preheat oven to 375 degrees F. Use the best tomatoes you can find. Slice into ¼" circles and place on rack over a sheet pan. If you don't have a rack, place them on parchment paper then after roasting, gently place on paper towels for a few minutes to remove excess liquid. Drizzle with honey and sprinkle with kosher salt. Place in oven for 10 minutes or until tomatoes start to shrink.

Tart Crust: Mix 2 c. flour with 1 tsp. salt. Mix well. Pour in ½ c. vegetable oil and 1/3 c. milk. Stir together but don't overmix or your crust will be tough. Cut the ball in half (reserve half for another recipe). Place the ball on a sheet of wax paper. Press into circle and place another sheet of wax paper over the top. Roll into circle slightly larger than your 9" pie plate. Remove the top sheet of paper and invert over pan. You can then use the sheet of wax paper to move the crust around until it fits pressing into the corners of the pan. Then gently peel the paper away. Crimp the border onto the pie plate with your finger, a fork or your favorite design. Use a fork and make 5-6 pokes on the base. Bake the crust for 10 minute until the shine is gone from the dough.

Custard: To 1 c. of ricotta cheese, crack in 6 eggs. Sprinkle with salt and pepper and add 1 tsp. baking powder. Mix well. Pour in ¼ c. heavy whipping cream and mix well. If you have and prefer, chop fresh herbs (I like basil, thyme, and parsley) and add to your custard stirring together.

Assembling: Sprinkle 1 c. mozzarella cheese across the bottom of the tart. Arrange tomato slices over the cheese. Pour custard over the top. Bake for 30 minutes or until center is set and barely jiggles. Remove from oven top with feta cheese (if you like it) and let sit for 5 minutes. Drizzle with honey and top with fresh herbs.