

TOMATO TART

It seems like all the garden tomatoes come out at one time. This Tomato Tart recipe is a great way to use many of them. I served it as an appetizer.

Be sure to use Roma or plum type tomatoes. Regular slicing tomatoes have too much water in them.



Tomato tart

Ingredients;

One 16oz pkg frozen Phyllo dough (use one of the two rolls in the pkg) defrosted according to the box directions

6-8 Ripe plum tomatoes, sliced thin

6-8 Basil leaves, sliced thin

1 TSP Dried Oregano

1 TSP Garlic powder (not salt)

1 TBLSP Dried or fresh Parsley, minced

2/3 cup Grated Parmesan cheese

2 TBLSP Butter, melted

3 TBLSP Extra virgin olive oil

Salt & Pepper to taste

Parchment paper

Directions;

Preheat the oven to 400. Place the parchment paper on a cookie sheet. Mix the butter and oil together. Unroll the phyllo dough and one sheet at a time brush the first 4 sheets with the butter/oil mixture stacking them on top of each other on the parchment paper lined pan. Keep a damp paper towel over the unused phyllo dough while you are putting to-

gether the sheets. Sprinkle the 5th sheet with about one third of the oregano, basil, garlic powder, parsley, cheese, salt and pepper to taste. Repeat brushing each layer of dough and repeat the sprinkle of spices when about 2 sheets remain. On the top/last sheet repeat the butter/oil and place the tomatoes over the entire dough area. Sprinkle with the remaining spices and cheese.

Bake for 25-35 minutes until the dough is lightly brown and the middle of the underside of the tart is a little firm. Cool slightly before cutting into squares to serve.