



BLUE RIBBON TOMATO TART

MAKES ONE, 9-10" TART

PARMESAN CRUST

1 cup unbleached all-purpose flour
 1 teaspoon sea salt
 1 cup / 100 g finely grated Parmesan
 1/2 cup (1 stick) unsalted butter, cold
 4 - 5 tablespoons ice water
 2 cups sugar (for blind baking)

CREAMY BASIL GOAT CHEESE

8 oz Chevre, room temperature.
 1/3 cup heavy cream
 1/2 cup fresh basil leaves
 Sea salt

TOMATOES

4 medium heirloom tomatoes
 1 pint cherry tomatoes
 Vanilla Salt

- Preheat your oven to 400°F
- Add the flour, salt, and Parmesan to the bowl of a food processor. Pulse a few times to combine. Dice the butter into rough 1/2 -inch pieces. Add the butter to the processor and pulse until the mixture is mostly fine crumbs with scattered pea size pieces of butter remaining. Add a few tablespoons of water then pulse. Continue to add more water just until the dough holds together when you squeeze. Take care here to not add too much water, it shouldn't be sticky or completely come together in the food processor.
- Add the dough to your tart pan then press it in firmly. Lay a piece of parchment over the dough then add the sugar. Gently press the sugar into all the edges then bake for 10 - 15 minutes or just until the edges start to shift in color. Carefully remove the parchment with the sugar (save the now deliciously toasted sugar!) then return the tart shell to the oven to bake until golden throughout, another 10 - 15 minutes.
- Let the tart shell cool completely.
- Prepare the goat cheese filling while the tart cools. Add the chevre and heavy cream to a large bowl and stir well to combine. Mince the basil leaves finely then stir that in along with a pinch of salt.
- Add the goat cheese filling to the cooled tart shell.
- Thinly slice your tomatoes and halve the cherry tomatoes. Just before serving top the tart with the tomatoes then sprinkle on the flake salt.