

Tomato and Mozzarella Tart

1 sheet puff pastry dough, thawed

1 egg, lightly beaten

¼ cup parmesan cheese

2 medium size tomatoes sliced

½ teaspoon salt

½ cup mozzarella cheese

2 tablespoons olive oil

1 clove garlic minced

3 leaves fresh basil, cut into strips

1. Preheat the oven to 425 degrees. Cover a baking sheet with parchment paper.
2. Lay the puff pastry in the center of the baking sheet. Brush with beaten egg. After brushing with egg, fold ½ inch edges of the dough over to create a crust. Using a sharp knife cut the folded edges of the dough and corners to release the edges during baking. (pictures on the back)
3. Pierce the center of the dough with a fork to help release steam while baking.
4. Sprinkle the parmesan cheese over the center area of the dough. Bake for 10 to 12 minutes. It should be brown and crisp when done.
5. While baking, slice the Tomatoes into thin slices using a serrated knife. Lay them out on paper towels and allow them to dry slightly.
6. When the shell is done, layer the tomatoes over the dough in a shingled pattern. Sprinkle salt over tomatoes. Mix oil and garlic together in a custard cup. Cover with mozzarella cheese and sprinkle with oil garlic mixture.
7. Return to the oven for 5 minutes to melt the cheese. When cheese is melted, take it out of the oven and cover with the fresh cut basil. Cut into triangles and eat.