

# tomato tart

(adapted from [Alison Roman](#) and [Carla Lalli Music](#))

## Ingredients:

### Crust:

- 145g all-purpose flour
- 20g polenta / cornmeal / grits
- 25g sesame seeds
- 6g salt
- 4g white sugar
- 50g finely grated parm
- Lots and lots of freshly cracked black pepper
- 6 tbsp butter, browned
- 2 tbsp cold water

### Filling:

- 1 1/2 lbs tomatoes, all kinds (don't overdo it or the crust will get soggy!!)
- 4 tbsp butter, browned
- 1 tbsp white miso
- 1 1/2 tsp soy sauce
- 1 1/2 tsp toasted sesame oil
- 1 tsp fish sauce
- 1 tsp grated ginger (optional)
- 1/2 cup panko / bread crumbs
- 2 tbsp sesame seeds
- Thai basil or basil leaves (optional)

## Recipe:

- Preheat the oven to 375
- For the crust, mix everything well until it's the consistency of play-dough, then press into a tart shell with a removable bottom. Stick with a fork, and bake for 18-20 minutes.
- For the filling, add the miso, soy sauce, sesame oil, fish sauce, and ginger to a large bowl. Pour the hot browned butter over and mix with a spatula using a smearing motion to combine.
- Thinly slice the tomatoes and add to the bowl; toss to coat.
- Spread the panko evenly over the baked tart shell, then the sesame seeds in a layer, and then the basil leaves in a layer.

- Use your hands to arrange the tomatoes in overlapping layers. Make sure to scrape the bowl and get all the juices and marinade into the tart-- the panko ensures nothing gets too soggy.
- Bake for one hour until the edges of the tomatoes are browned. (It's nice to put the pan on a cookie sheet so that butter doesn't drip onto your oven floor.) Let cool (warm is okay, hot is not okay), then top with flaky salt, sesame seeds, and some shakes of togarashi.