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A simple tomato tart

August 24, 2012 | Rachel Brougham rbrougham@petoskeynews.com (231) 439-9348



RACHEL BROUGHAM/NEWS-REVIEW

Julie Adams, co-owner of Julienne Tomatoes in Petoskey, is constantly thinking of new things to do with tomatoes.

“I could come up with 700 different ways to serve them,” Adams said.

“It’s just a wonderful time for tomatoes right now and we’re featuring all of our tomatoes from Coveyou Farm. There are just a lot of great varieties out there and there is so many different things you can do with them.”

Adams recently created a simple tomato tart recipe that highlights the bright flavor of fresh tomatoes, and also allows for some variation.

“Usually when people think of tomatoes, they immediately think of basil or Parmesan, but I think this tart really allows for some creativity. You could use a variety of things on the bottom layer — whether a Chevre cheese, a Gorgonzola, pesto or even a tapenade.

For easy preparation, Adams said a store bought pie dough can be used in place of homemade. And a variety of fresh herbs can be used.

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As for the tomatoes, Adams likes to use a mix of colors and variety.

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“It’s a simple recipe that makes a great appetizer or side dish. Or it can be served with a salad as a main course.”

Julienne Tomatoes is located at 421 Howard Street in Petoskey. For more information, call (231) 439-9250 or visit www.juliennetomatoes.com.

Simple Tomato Tart

Courtesy Julie Adams, Julienne Tomatoes

Ingredients

olive oil

8 ounces homemade or store bought pie dough

1/4 cup pesto, goat cheese, Gorgonzola cheese or tapenade of your choice

4 medium ripe tomatoes, sliced thin

Kosher salt

fresh ground black pepper

2 tablespoons of fresh herbs, such as rosemary, thyme or basil

Directions

Preheat oven to 375 degrees. Lightly oil a 9-inch quiche or tart pan (1-inch deep) with olive oil. Roll dough into a 10-inch circle and gently lay it into the tart pan. Be sure to tuck in the edges and flutes. Rub dough excess off of the top of the pan.

Let the crust rest before par baking for approximately 10 minutes. Cool.

Turn oven up to 425 degrees. Spread desired filling into bottom of the par baked crust. Start layering in tomato slices in a circular pattern, slightly overlapped. Season with salt, pepper and your favorite herb after the first layer is complete. Finish off with a second layer of tomatoes. Season with salt and pepper and the rest of your herbs.

Bake for 20 minutes or until tomatoes are tender. Garnish with cheese and herbs, if desired.

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