

Heirloom Tomato Tart

Adapted from *Gourmet*

Serves 12 to 16:

Ingredients

Butter Pastry Dough:

2 cups all purpose flour

1 1/2 teaspoons kosher salt

3/4 cup (1 1/2 sticks) unsalted butter

6 to 7 tablespoons ice water

Heirloom Tomato Tart:

2 tablespoons olive oil

2 large onions, thinly sliced

kosher salt

1/2 pound gruyere cheese, grated (about 2 cups)

1 1/2 pounds assorted tomatoes, preferably heirloom

1/2 cup niçoise olives, pitted

kosher salt and freshly ground black pepper

Preparation

Begin by making the Butter Pastry Dough.

In a food processor, pulse together the flour and salt until just combined.

Add cubes of ice cold unsalted butter and pulse until the mixture resembles cornmeal.

Slowly drizzle in ice water, a tablespoon at a time, until dough just holds together when gently squeezed.

Dump mixture on a floured surface, scoop together and knead a few times to spread butter throughout.

Form the dough into a ball, then flatten to a disk.

Wrap tightly in plastic wrap and refrigerate for at least 1 hour, and up to a week.

It can also be made in advance and frozen--just thaw in the fridge overnight before using.

Roll dough out on a floured surface, turning 1/4 turn between each roll, until the dough is a 14 inch round.

Wrap pastry around the pin to lift it and lay it into a 12 inch tart shell with a removable bottom.

Fold any dough overhang in to line the tart shell edges.

Set aside until ready to use.

Heat a large skillet over medium-low heat and add 2 tablespoons of olive oil to warm.

Place sliced onions in the pan, season with kosher salt, and sauté.

Stir often until onions are translucent and slightly golden.

Remove from heat and let cool.

Preheat oven to 375 degrees.

Spread golden onions over bottom of tart shell.

Top with grated gruyere cheese.

Decoratively layer tomato wedges in concentric circles, beginning in center of tart and working outward.

Top with pitted niçoise olives and season with kosher salt and freshly ground black pepper.

Place tart shell on baking sheet to catch any overflowing juices and put in oven to bake for an hour.

Turn once midway to evenly bake.

Allow tart to cool on a rack and serve warm or at room temperature.

passioneats | 7.12.2013

www.passioneats.com