

Dinah's Kitchen

Tomato and Basil Tart

In blender combine:

1 1/4 cup all purpose flour

1/4 teaspoon salt

1 1/4 cup COLD butter—diced

Process in blender 15 seconds, then slowly, while processing add:

2 tablespoons ice water

When dough comes together, STOP processing.

Turn onto floured wax paper, cover with wax paper and roll to shape of pan.

Sprinkle dough with half the cheeses. Chill

2 tablespoons Olive Oil

2 cloves garlic—chopped

8 ounces goat cheese

1/2 cup parmesan cheese

10 plum tomatoes—sliced in half lengthwise

Basil leaves to taste

Crumble goat cheese

Saute tomatoes, sliced side down until golden. Salt to taste. Layer on top of cheese and add remaining cheese. Season with salt, pepper, and basil. Drizzle with pan juices. Bake 400* until crust is golden.