

ROASTED FLORIDA TOMATO TART WITH FRESH TOMATO SALSA

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Winning entry in 2002 Florida Tomato Committee Recipe Contest



<u>Ingredient</u>	<u>Quantity</u>
Olive oil	2 tablespoons
Minced garlic	1 teaspoon
Salt	1/4 teaspoon
Ground black pepper	1/8 teaspoon
Fully ripened fresh Florida tomatoes	2 pounds (4 large)
All-purpose flour	1 cup
Butter	4 tablespoons
Shortening	1 tablespoon
Toasted, coarsely chopped pine nuts	1 tablespoon
Ricotta cheese	1/2 cup
Boursin cheese	1 (5.2 ounces) package
Egg, separated	1
Minced basil	2 tablespoons, divided
Fresh Tomato Salsa	Recipe follows

1. Preheat oven to 425° F. In a small bowl, combine olive oil, garlic, salt and pepper; set aside.
2. Cut tomatoes in slices 1/2-inch thick. Arrange slices on a parchment-lined baking sheet; brush lightly with the reserved seasoned oil mixture. Roast until excess moisture has evaporated and tomatoes are slightly shriveled, about 20 minutes.
3. In a bowl, cut butter and shortening into flour, using two knives or a pastry blender, until mixture resembles large peas. Add pine nuts; using a fork, stir in 1 tablespoon water at a time just until dough forms (3 to 4 tablespoons water). Wrap in plastic wrap; chill up to 1 hour.
4. On a lightly floured surface, roll pastry into an 11-inch circle. Fit into a 9-inch tart pan. Trim edge and pierce pastry with fork tines. Bake at 425°F until edges just start to brown, about 10 minutes. Remove pastry from oven; reduce heat to 350°F.

5. In a bowl, blend together ricotta, boursin, egg yolk and 1 tablespoon of the basil. Beat egg white until frothy; gently stir into cheese mixture.
6. Arrange tomato slices in prepared pastry shell, overlapping as necessary. Pour cheese mixture over tomatoes; smooth top with a knife. Bake at 350°F until filling is set, about 35 minutes (do not brown). Cool and cut in wedges.
7. Serve tart topped with Fresh Tomato Salsa; garnish with fresh basil leaves and toasted pine nuts, if desired.

Fresh Tomato Salsa: Seed and coarsely chop 1 fully ripened Florida tomato. Toss with 1 tablespoon minced basil, 1/4 teaspoon salt and 1/8 teaspoon ground black pepper.

YIELD: 8 portions (1-1/4 cups salsa)