



FRESH TOMATO TARTE

with mixed green salad dressed with Dijon balsamic vinaigrette

This recipe was inspired by our neighbors in France who invited us over for an aperitif one very beautiful afternoon. Since then, Alessandra often serves this tarte for afternoon lunches or as an appetizer during the summer months when tomatoes are in season. —JF

2 tbsp Dijon mustard
1 cup Gruyère cheese, grated or thinly sliced
6 roma tomatoes, sliced
½ medium sweet red onion, sliced
¼ cup Kalamata olives (may use Nicoise olives)
1 tbsp extra virgin olive oil
Basil
Pâte brisée (pastry dough)
Mixed greens
dijon balsamic vinaigrette

Preheat oven to 400oF (205oC). Remove dough from refrigerator and roll to fit a 9-in (20-cm) tart pan, if you don't have a tart pan, you can use a sheet pan. Brush mustard over dough.

Distribute cheese evenly over mustard. Arrange tomatoes on top of cheese and top with onions and olives, season with salt and pepper. Bake for 30–35 minutes, until crust is golden brown. Serve warm, tear basil and sprinkle on top.

Serve with mixed greens dressed with your favourite dressing - we've provided you with a Dijon balsamic vinaigrette.

makes 6 servings – serve with salad

In the summer months, try this recipe with the beautiful and delectable heirloom tomatoes available at farmers' markets.

PÂTE BRISÉE*

(PASTRY DOUGH)

1⅔ cups flour

½ tsp salt

8 tbsp cold unsalted butter, cut into small pieces

1 egg yolk

5 tbsp ice-cold water

In a food processor, add flour, salt, and butter, and pulse until butter resembles small peas. Add egg yolk and continue to pulse to combine. Add ice cold water and pulse again until pastry separates from sides of bowl (may need extra ice cold water if this isn't happening). Remove dough and knead on a lightly floured surface for 1 minute. Form into a ball, cover with plastic wrap, and refrigerate for 1 hour.

* Pâte brisée (meaning broken-textured pastry) is a simple and delicious short-crust pastry shell.