

Cindy's Tomato and Olive Tart

SIMPLE TOMATO AND OLIVE TART WITH BASIL OIL

12OZ READY MADE PUFF PASTRY DOUGH, THAWED.

4OZ RED CHERRY TOMATOES CUT IN HALF

8OZ YELLOW CHERRY TOMATOES CUT IN HALF

1/2 CUP SEMI DRIED OR SUN DRIED TOMATOES
HALVED

1/2 CUP OF BLACK OLIVES SUCH AS NICOISE OR
KALAMATA PITTED AND CUT IN HALF

1/3 CUP PARMESAN CHEESE GRATED

SEA SALT AND GROUND BLACK PEPPER

A HAND FUL OF ARUGULA TO SERVE

BASIL OIL:

1/2 CUP OF BASIL LEAVES

2/3 CUP OF VIRGIN OLIVE OIL

A PINCH OF SEA SALT

YOU NEED 2 BAKING TRAYS

METHOD:

BLANCH BASIL LEAVES IN BOILING WATER

BRIEFLY, DRAIN AND DRY THOROUGHLY ON PAPER
TOWEL.

PUT IN BLENDER ADD OIL AND SALT AND BLEND TIL VERY SMOOTH. POUR THE OIL THROUGH A FINE STRAINER. KEEP IN FRIDGE BUT REMOVE TO ROOM TEMPERATURE BEFORE USING.

PREHEAT OVEN TO 425DEG. AND PUT A BAKING TRAY ON THE MIDDLE SHELF TO HEAT UP.

ROLL OUT THE DOUGH ON A FLOURED SURFACE TO FORM A RECTANGLE, 10X12" TRIM THE EDGES AND TRANSFER THE DOUGH TO THE SECOND TRAY.. USING THE BLADE OF A SHARP KNOFE, GENTLY TAP THE EDGES SEVERAL TIMES TO HELP THE DOUGH RISE AND THE EDGES SEPARATE, PRICK ALL OVER WITH A FORK. (note: I folded my edges to make more of a case to hold in the tomatoes).

PUT THE TOMATOES, OLIVES BASIL OIL, SALT AND PEPPER INTO A BOWL AND MIX LIGHTLY (note: I did not use so much of the basil oil, to retain my svelte figure!!)

SPOON THE MIXTURE OVER THE DOUGH AND CAREFULLY SLIDE THE TART DIRECTLY ON THE THE PREHEATED BAKING TRAY (THIS WILL GIVE THE BOTTOM OF THE DOUGH A CRISPNESS). BAKE FOR 15-20 MINS UNTIL RISEN AND GOLDEN

REMOVE FROM THE OVEN AND SPRINKLE WITH THE PARMESAN. CUT INTO 4 AND SERVE HOT WITH A HANDFUL OF ARUGULA.

