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Tuscan Grape Tomato Fresh Herb Tart

Pastry

Makes pie crust for an 8" pie

1 ¼ cup gluten-free flour blend
¾ teaspoon xanthan
1/8 teaspoon grated nutmeg
¼ teaspoon salt
6 tablespoons cold butter or shortening of choice
1 tablespoon fresh lemon or cider vinegar
1 large egg

Mix the gluten-free blend, xanthan gum, nutmeg and salt together. Using your fingers or a pastry cutter, work the butter into dry ingredients to form a coarse meal. Freeze for 5 minutes. Make a well in the center and add egg and lemon juice. Mix together then incorporate into dry ingredients. Gather into flat dough. Refrigerate if too soft to roll.

1 ½ pounds grape tomato-stems removed
2 tablespoons extra virgin olive oil 2 tablespoon chopped flat parsley
1 tablespoon chiffonade of fresh basil
1 tablespoon chopped fresh oregano
Coarse sea salt
Fresh ground black pepper
½ cup grated Reggiano Parmesan or Asiago
1/3 cup diced fresh mozzarella

Preheat the oven to 375 degrees. Butter or oil a removable bottom tart pan.

Roll out pastry between 2 pieces cut from a large heavy-duty zip-lock bag and line the pan with the pastry. Remove the top piece and slide your hand under the other. Hold the prepared pastry pan with the other hand close to the rolled out pastry. Quickly and smoothly flip the rolled pastry, still on the piece of zip-lock, to line the pan. Without removing the zip-lock, gently press the pastry to line the pan. Then remove the zip-lock. Trim the edges and patch if necessary. Prebake for 10-12 minutes. Toss the cherry tomatoes with olive oil, basil, oregano and salt and pepper. Sprinkle the grated parmesan over the bottom of the pastry. Pour the tomatoes on top. Sprinkle with the diced mozzarella. Bake for 15-20 minutes or until the tomatoes begin to "shivel" and the cheese melts.