

## Roasted Tomato & Vegetable Tart



There is something about the heirloom tomato, and tart flavors that make it a culinary piece of art! This elegant combination are complimentary and taste beautiful.

### Timing

Prep time

Total time

Skill level

**Hard**

### What You'll Need

## Roasted Tomato

- › 2 Red Sun Farms heirloom tomatoes, cut in ½, peeled and cleaned
- › 1 tbsp olive oil
- › Salt and pepper, to taste
- › 1 tsp sugar
- › 4 thyme sprigs

## Egg Wash

- › 1 egg
- › 1 tsp oil of choice

## Puff Pastry

- › 1 puff pastry sheet cut into four 4-inch circles

## Filling

- › 1 medium sized zucchini, diced
- › 1 yellow squash, diced
- › 1 tbsp olive oil
- › Salt and pepper, to taste

## Garnish

- › 1 frisee bunch cleaned & cut into 1" pieces
- › ½ c micro pea tendrils
- › 1 cherry bomb radish sliced thin
- › Salt and pepper, to taste
- › 1 tbsp extra virgin olive oil
- › Juice from ½ lemon

## Directions

### Roasted Tomato

1. Preheat oven to 300°F.
2. Season tomatoes with salt, pepper, olive oil and sugar.
3. Slow roast with thyme for 45 minutes.

### Puff Pastry

1. Preheat oven to 400°F.
2. Take circles and place on pan with parchment paper.
3. Refrigerate for 15-20 minutes until cold.
4. Poke holes in pastry with a fork.

5. Brush pastry with egg wash.
6. Bake between two sheet trays with silpats until brown.

### **Filling**

1. Heat a large sauté pan.
2. Add oil, zucchini and squash.
3. Sauté until tender.
4. Season with salt and pepper.

### **Garnish**

1. Toss all ingredients together.

### **Presentation**

1. Place tomato directly in center of a 8” round plate.
2. Arrange sautéed vegetables on top of tomato.
3. Place puff pastry circle on vegetables.
4. Finish plate with salad.
5. Garnish with olive oil.