



Tomato Tart

Servings: 0 servings

Ingredients

1 sheet puff pastry, defrosted
2-3 tomatoes, cored and sliced
2-3 sprigs fresh thyme
extra virgin olive oil
pepper
sea salt

Directions

1. Preheat oven to 375F. Lay the sheet of puff pastry out on a parchment-paper-lined baking sheet. Using a fork, prick the dough all over to prevent it from puffing up during baking.
2. Arrange the tomatoes on the pastry in a single layer (crowding or overlapping the tomatoes will make the puff pastry soggy). Strip the sprigs of thyme, scattering the leaves over the tomatoes. Drizzle the tart with a couple of tablespoons olive oil and season with pepper.
3. Bake the tart until the pastry is crisp and deeply browned on the bottom and around the edges, 30-40 minutes. Season the tart with salt.

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