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Savory Affairs Tomato Tart

By *Susie Iventosch*



Tomato Tart in progress Photo courtesy Savory Affairs

Savory Affairs Tomato Tart

2 tablespoons sour cream
1 tablespoons thinly sliced chives
1 pound firm, ripe tomatoes of even size and shape
2 tablespoons extra-virgin olive oil
1 teaspoons kosher salt
½ teaspoons ground pepper
1 teaspoon chopped fresh thyme
1 clove garlic, minced
2 tablespoon unsalted butter
¼ cup brown sugar
¼ cup sherry vinegar
2 medium shallots, finely minced
1 sheet puff pastry

- Preheat oven to 400.
- Whisk together sour cream and chives in a small bowl.

Chill until needed.

- Core the tomatoes and slice lengthwise into quarters. Remove seeds.
- Gently and thoroughly mix together tomatoes, salt, pepper, thyme, garlic and olive oil in a medium bowl.
- In a 7 inch, ovenproof sauté pan, combine butter, brown sugar, vinegar and shallots. Bring to a boil, reduce heat to simmer and reduce by half. Mixture will be dark and syrupy. Set aside to cool.
- Arrange tomato wedges, cut side down, in a circle in the sauté pan. Fill in the center with 2 – 3 wedges. Pour remaining sauce on top.
- Return sauté pan to medium heat and cook until liquid from tomatoes has evaporated (6 – 8 minutes).

Remove from heat and set aside for 5 minutes.

- Cut a 9 inch circle from the puff pastry. Place over the tomatoes and tuck the edges into the pan. The syrup and pan are hot. Be careful.
- Place pan in the oven and bake for 25 minutes or until pastry is golden brown.
- Remove from oven and let rest for 5 minutes.
- To unmold, place top side of a plate over the pan and quickly invert the pan and plate.
- Lift the pan off the tart and reposition any tomatoes that may have moved out of position.
- Cut tart into wedges and top with the sour cream mixture.
- Serve immediately. Serves 4

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