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## HEIRLOOM TOMATO TART

## CONVECTION BAKE

A savory tart with a cheesy custard and a swirl of pesto is a great way to enjoy an abundance of fresh tomatoes. For best results, slice the tomatoes and set them aside in a colander for about 30 minutes to allow the excess juices to drain. If you are not comfortable making the pastry a store bought crust will suffice it should still be baked blind to ensure the crust cooks through. Use the regular Bake mode with the oven rack set in the lower third of the oven to bake the pastry crust and use the Convection Bake mode to bake the tart.



### Pastry Ingredients

1 ½ cups all purpose flour

1 stick very cold unsalted butter, cut into small cubes

¼ tsp of Kosher salt

¼ cup ice cold water

### Directions

Combine the flour, butter, and salt in a medium sized bowl. Blend with a pastry cutter or pulse in the bowl of a food processor. Add the water in a stream while continuing to mix until the pastry comes together in a ball. Remove from the bowl and roll it into an 8" disc on a lightly floured surface. Wrap tightly with plastic wrap and refrigerate for an hour.

Heat the oven in the Bake mode 375 degrees.

Roll the chilled dough out to a 9" circle and press into an 8" tart pan with a removable base or into a shallow pie dish. Trim any excess dough and prick the base of the tart all over with a fork.

Place a circle of parchment over the dough and weigh it down with pastry weights or dried beans. Place in the oven and bake for 20 minutes. Set aside to cool before using.

### Tart Ingredients

1 ½ lbs heirloom tomatoes cut into ½ " slices

1 cup grated mozzarella or combination mozzarella and Parmesan cheese

3 large eggs

⅓ cup heavy cream or ½ and ½

¼ cup pesto sauce

### Directions

Heat the oven in the Convection Bake Mode 350 degrees.

Slice the tomatoes and place in a colander to drain the excess liquid.

Sprinkle the cheese over the base of the pre-baked tart shell. Combine the eggs with the cream and a pinch of sea salt and freshly ground pepper, pour into the tart and swirl in the pesto. Arrange the sliced tomatoes over the top and bake the tart for 30 - 35 minutes until the custard has set.

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