



HEIRLOOM TOMATO-MOZZARELLA TART

Ingredients:

1 sheet puff or pie pastry, from freezer section
1 tablespoon olive or cooking oil
1 large yellow onion, peeled, halved and thinly sliced
Salt and white pepper, to taste
3 medium red tomatoes, heirloom
3 medium yellow tomatoes, heirloom
1/4 pound fresh mozzarella, approx. 3 balls
1 bunch fresh basil
Extra-virgin olive oil

Preparation:

Heat oven to 400F. Thaw puff pastry. Grease baking sheet; set aside. In medium-size skillet, heat olive oil over medium heat; add onion, salt and pepper. Reduce heat to low; cook slowly 20-30 minutes, or until onions turn golden brown. Set aside. Place thawed pastry on counter. With rolling pin, roll evenly to 1/8-inch thickness. Prick with fork and carefully place on prepared baking sheet. Bake 5-8 minutes, or until golden brown. Remove from oven and cool on rack. Lower oven temperature to 350. When pastry has cooled, place on counter or large cutting board. Using plate or other round, flat item with diameter of 5 inches; place plate on pastry to cut 5-inch rounds of pastry. Place plate as efficiently as possible to maximize yield from pastry sheet. Slice tomatoes into 1/8-inch rounds, and mozzarella into as thin of disks as knife will allow. Pick tops off basil for plate decoration; pick off 15-20 leaves, stack together and cut into very thin strips.