

Tomato Tart-adapted from Everyday Food, 09-2010

- 1 sheet frozen puff pastry, thawed
- 1 Tablespoon sour cream
- 1 teaspoon grainy mustard
- Coarse salt and ground pepper
- 1 large leek, white and light green parts only
- Olive oil
- $\frac{3}{4}$ pound grape or cherry tomatoes, halved
- 2 ounces fresh goat cheese, crumbled
- Fresh basil (I find this hard to measure since I LOVE basil and usually use more than called for! Just cut some up and sprinkle it on top to your heart's content.)

Preheat oven to 400°F. On a lightly floured surface, roll out dough. (I used a rectangle, but you could roll a square if it makes you happy.) Transfer it to a parchment-lined baking pan or use a silicone liner.

Stir together the sour cream and mustard, season it with salt and pepper, then spread it on the dough. Fold over a $\frac{1}{2}$ -inch border on all sides and press edges to seal. (You can refrigerate the dough at this point, but I never have room for a baking pan in my fridge so I usually skip it.)

Halve the leeks lengthwise, rinse, pat dry, and slice $\frac{1}{4}$ -inch thick. In a large skillet, heat olive oil (or butter if you like) and add the leeks. Cook about three minutes, stirring often, until they are soft.

Arrange leeks over the pastry dough, top with the tomatoes, and season with salt and pepper.

Bake until the pastry is golden brown and crisp, 25 minutes.

Let cool slightly. Top with goat cheese and basil before cutting into squares.

Serve warm or at room temperature.

OPTIONS to lessen the possibility of a soggy crust:

- prebake the crust for about 7 minutes, then add the other ingredients and finish baking it. Could work.
- put a layer of grated cheese (think Parmesan or even gouda or gruyère) directly onto the crust before adding the leeks or tomatoes. Sounds good to me.
- Don't cook the tomatoes on the tart, but add them raw after you pull the crust out of the oven. I don't care so much for this idea because I love the flavor of the slightly roasted tomatoes.
- Lightly sauté the tomatoes in a skillet, then add them to the cooked crust, top with the goat cheese, and herbs and serve immediately. (Or roast the tomatoes separately, then add to the crust.)