

Tomato and Camembert Tart



Tart Dough:

1 1/2 cup(s) all-purpose flour

6 tablespoon(s) (3/4 stick) cold unsalted butter , cut into 1cm pieces

1/2 teaspoon(s) salt

1/2 teaspoon(s) coarsely ground pepper

2 tablespoon(s) (add more as needed) extra-virgin olive oil

1 tablespoon(s) water

Tart:

1 tablespoon(s) Dijon mustard

1/2 cup(s) grated Gruyère cheese

4 plum tomatoes, cut into 1/2-inch slices and seeds removed

180g Camembert cheese, sliced into 1/8-inch strips

1/2 cup(s) extra-virgin olive oil

1/4 cup(s) fresh parsley, chopped

1/4 cup(s) fresh basil, chopped

1 teaspoon(s) fresh rosemary, finely chopped

1 tablespoon(s) fresh thyme leaves

1 small bay leaf, finely crumbled

1 clove(s) garlic, minced

Directions

1. Make the tart dough: Using a pastry blender or 2 knives, combine the flour, butter, salt, and pepper until mixture resembles coarse meal.
2. Using a fork, mix in 2 tablespoons of the oil and the water just until the bottom of the mixture begins to cling together. If necessary, add an additional tablespoon of oil.
3. Gather into a ball, flatten into a disk, wrap in plastic wrap, and chill for 30 minutes.
4. Bake the tart: Preheat oven to 190 degrees C. Roll out the chilled dough into a 35cm circle and place it into a tart pan; set aside.
5. Spread the mustard over the bottom of the tart shell. Sprinkle the Gruyère evenly over the mustard and alternately place the tomato and Camembert over the Gruyère.
6. In a small bowl, mix the remaining 1/2 cup of extra-virgin olive oil, all of the herbs, and the garlic together and brush two-thirds of the mixture over the tart. Bake on the middle shelf of the oven for 35 minutes.
7. Remove the tart and brush it with the remaining oil. Serve warm

Source: countryliving.com