

Tomato, Goat Cheese and Onion Tart by Irina Just

1 pâte brisée - recipe

3 Tbsp olive oil, divided

1 large onion, very thinly sliced

7 oz (1 ½ cup) crumbled goat cheese;

(I use the PriceSmart soft - not crumbled - goat cheese; I use one package)

1 lb tomatoes, thinly sliced, crosswise

salt & papper

Garnish: fresh basil leaves, chopped

Preheat oven to 375°

Press dough in a 9-inch spring form (or pie form); press it up against the edge, about 1 inch high. Prick several times with a fork, to prevent «bubbling». Bake for 25-30 minutes, until golden brown. Cool in pan on rack.

Heat 2 Tbsp olive oil in a skillet over medium heat. Sauté onion, adding salt and papper to taste, until soft and golden brown, stirring frequently (about 15 minutes).

Preheat broiler

Spread sautéed onion over tart shell and top with 1 rounded cup of goat cheese, spreading it evenly.

Arrange tomatoes slightly overlapping in concentric circles over the goat cheese. Sprinkle the remaining goat cheese over the tomatoes. Add more salt and papper to taste. Drizzle with the remaining Tbsp of olive oil.

Put tart on a baking sheet and broil about 7 inches from the heat, until cheese starts to brown slightly, 3-4 minutes.

Sprinkle with chopped basil leaves and serve warm, with red or white wine.

Bon Appétit!