

THE WAY THE COOKIE CRUMBLES



Tomato Mozzarella Tart with Basil Crust (adapted from Jack Bishop's *The Complete Italian Vegetarian Cookbook* via Ezra Pound Cake; crust adapted from Dorie Greenspan's Sweet Tart Dough)

I used fresh mozzarella (as seen on Annie's Eats) both times I made this, but when I removed the tart from the oven, I noticed a puddle of liquid skimming across the baked cheese. Once cooked, I don't think fresh mozzarella seems so different from the firmer type, which isn't as moist and won't release liquid onto the surface of the tart, so in the future, I'll use regular mozzarella instead of fresh. (Fortunately, the crust didn't seem to get soggy from the extra liquid.)

Crust:

½ cup loosely packed basil leaves
1 clove garlic, peeled
1¾ cups (8.4 ounces) all-purpose flour
1 tablespoon cornstarch
½ teaspoon salt
8 tablespoons unsalted butter, cold, cut into ½-inch cubes
1 egg, lightly beaten

Tart:

8 ounces mozzarella, sliced
2 medium tomatoes, thinly sliced
salt
black pepper
parmesan
basil, slivered

1. In a food processor fitted with the metal blade, process the basil and garlic until finely chopped. Add the flour, cornstarch, and salt; pulse to combine. Add the butter; process in 1-second pulses until the largest pieces of butter are the size of peas. Add about half the egg, pulse, then add the remaining egg. Process continuously until the dough forms clumps and curds. The sound of the food processor will change when it gets to this point.
2. Evenly press the dough onto the sides and bottom of a 9-inch tart pan with a removable bottom. Spray a 12-inch square of aluminum foil with cooking spray and press it, sprayed-side down, onto the tart crust. Freeze for at least 30 minutes.
3. Adjust a rack to the middle position and heat the oven to 375 degrees. Remove the tart crust from the freezer and spread pie weights over the bottom. Transfer the tart pan to a baking sheet and bake for 20 minutes. Remove the foil and bake another 5 minutes, until the crust is just starting to brown. Remove from the oven, maintaining the oven temperature.
4. Line the crust evenly with slices of mozzarella, overlapping if necessary. Top the mozzarella with slices of tomatoes (do not overlap the tomatoes). Season with salt and pepper. Grate a generous layer of parmesan cheese over the tomatoes.
5. Bake the tart for 25-30 minutes, until the crust is brown and the cheese is melted and just starting to brown. Transfer to a cooling rack. Evenly distribute the slivered basil over the top of the tart. Let cool 5 minutes before serving.