

Salt and Serenity

Tomato, Corn and Two Cheese Tart

The pastry recipe for this tart comes from Chef Christine Cushing. The filling is my creation, inspired by a visit to the farmers market.

Makes 1 nine or ten inch tart.

If you don't want to make your own pastry, just buy a frozen single pie shell and follow from blind baking instructions (step #7) in the recipe.

Pastry:

1 cup all purpose flour
1/3 cup cold unsalted butter (75 grams)
1/2 tsp. salt
1/4 tsp. cracked black pepper
1 egg yolk
1/4 cup buttermilk
1 tbsp. fresh thyme, chopped

Filling:

24 Grape or Cherry Tomatoes (a mix of colours is nice if you can find them)
1 teaspoon fresh thyme, coarsely chopped
1 small clove garlic, finely minced or grated on a hand rasp
1 Tablespoon olive oil
4 eggs
1/4 cup 35% cream
1 teaspoon Kosher salt
1/4 teaspoon black pepper
3 ears corn, peeled and cut off the cob
3 green onions, thinly sliced
4 ounces Gruyere or other Swiss cheese, grated
1/3 cup Ricotta Cheese (at least 10% fat, do not buy light)

1. Make pastry: Combine flour, butter, salt and pepper in a food processor. Pulse several times until mixture resembles course meal. Do not overwork. Add chopped thyme.

2. In a medium bowl, whisk together the egg yolk and buttermilk.
3. Pour over the flour mixture and quickly pulse just until mixture begins to come together.
4. Turn onto a lightly floured surface and knead very gently to combine. Flatten into a disc and wrap with plastic. Chill for 30 minutes in the refrigerator.
5. Preheat oven to 400°F. Spray a 9 or 10 inch fluted tart pan with removable bottom, with Pam. Remove pastry from fridge and roll out, in a circular shape, between 2 sheets of parchment paper. It should be rolled out to about 1/8 inch thick and 12 inches in diameter.
6. Peel off top sheet of parchment. Turn dough over and peel off bottom sheet of parchment paper. Carefully lift dough into tart pan. Press the dough into the sides and bottom of the pan. If the dough tears or cracks, just patch it. Using the rolling pin, roll across the top of the tart to remove any excess dough.
7. **Blind Bake Pastry:** Line chilled tart shell with parchment paper and fill with pie weights or dried beans. Bake on bottom rack of oven until pastry begins to crisp on the sides, approximately 15-20 minutes. Remove foil with beans and continue to cook pastry for 10-15 more minutes or until crisp and lightly golden. Cool slightly before adding the filling.
8. Cut tomatoes in half; mix with garlic, thyme and olive oil. Set aside.
9. Reduce oven temperature to 350°F. In a large bowl, whisk eggs, cream, salt and pepper. Stir in corn kernels, green onion and Gruyere. Pour mixture into tart shell. Spoon small chunks of ricotta evenly over surface of tart. Scatter marinated tomatoes over top of tart. Place tart on a baking sheet to catch any drips or leaks. Bake for about 20-25 minutes until tart is set.
10. Serve warm or at room temperature.