

#109: Must-try Savory Pies

Balsamic Tomato Tart

Melissa Araujo, Saveur Catering

Pastry

2 cups all-purpose flour

1 tablespoon salt

1 cup unsalted butter, softened (plus extra for buttering the quiche pan)

Combine the flour and salt in a large mixing bowl. Blend the butter into the flour to form a soft, smooth dough. Butter a 9-inch round quiche pan (with or without a removable bottom). Press the dough evenly into the bottom and up the sides of the pan. Set aside.

Tomato Filling

2 tablespoons extra virgin olive oil

2 pounds cherry tomatoes, divided

2 tablespoons fresh thyme leaves

10 roasted garlic cloves (recipe follows), divided

1 tablespoon balsamic vinegar

2 tablespoons fresh oregano leaves

1 tablespoon finely chopped fresh chives

Kosher salt and black pepper

Preheat oven to 375 degrees.

Slice the cherry tomatoes in half. Heat the olive oil in a large skillet and add half of the sliced cherry tomatoes, reserving the rest. Sauté the tomatoes, adding salt, pepper, thyme, half of the roasted garlic cloves and the balsamic vinegar. Cook until the tomatoes begin to soften and the flavors combine.

Pour the tomato mixture into the prepared unbaked crust. Arrange the reserved fresh sliced cherry tomatoes on top of the pie, cut side up. Sprinkle with fresh oregano and chives. Top with the remaining roasted garlic cloves.

Bake in the preheated oven for 45 minutes until the filling is bubbling hot and the crust is golden brown. Allow to cool, then refrigerate for at least 2 hours and serve.

Serves 8.

Roasted Garlic

1 bulb garlic

2 tablespoons olive oil

Salt and pepper

Preheat oven to 400 degrees.

Separate the cloves and remove the papery skin. Nip off the root end of each clove. Place the cloves on a sheet of aluminum foil and add the olive oil. Season with salt and pepper. Fold the foil around the cloves and roast in the preheated oven for 30 to 40 minutes until tender.

Roasted garlic cloves can be stored, covered in olive oil, in an airtight container. Refrigerate up to 2 weeks.