

MAY 2018



DIRECTIONS

Preheat oven to 350 degrees.
Bake garlic until soft and golden brown, about 45 minutes.
Remove from oven; set aside.
Raise oven temperature to 450 degrees.
On a lightly floured surface, roll out dough to a 1/8-inch-thick circle & place in 10-inch tart pan.
Trim the dough so that it is flush with the edges
Chill in refrigerator about 30 minutes.
Spread roasted garlic evenly on the crust. Sprinkle with half of the cheese. Arrange the tomatoes on top of the cheese, in an overlapping circular pattern. Season with salt and pepper. Sprinkle with remaining cheese, and drizzle with remaining 2 tablespoons oil. Transfer to oven.
Reduce temperature to 400 degrees. and bake until crust is golden and tomatoes are soft but still retain their shape, 45 to 55 minutes.
Transfer to wire rack to cool for 20 minutes, and serve warm.

INGREDIENTS

1 head garlic
3 tablespoons olive oil
All-purpose flour, for dusting
1/2 recipe Pate Brisee for Tomato Tart
2 ounces Italian fontina cheese, grated (about 1/2 cup)
1 1/2 pounds firm but ripe tomatoes (4 medium), cored and sliced 1/4 inch thick
Coarse salt and freshly ground pepper

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