

## *Roasted Tomato and Goat Cheese Tart*



### Ingredients

1 sheet puff pastry, defrosted and unfolded  
1-2 of garlic minced fine  
5-6 vine ripened tomatoes, or as many as is needed  
1 oz. soft goat cheese  
¼ cup shredded parmesan cheese  
2 tbsp. minced fresh parsley  
5-6 basil leaves, shredded  
salt and freshly ground black pepper to taste

### Procedure

1. Preheat oven to 425°F.
2. Completely defrost the puff pastry before trying to unfold it. Lay it flat and prick it all over lots of times with a fork. Place on a sheet pan lined with parchment paper in the oven for about 10 minutes until the dough is starting to set some.
3. Wash and slice the tomatoes thin, about 1/8" thick.
4. Spread garlic over dough, then lay out tomatoes so they don't overlap too much. Season with salt and pepper.
5. Place back in oven for an additional 10-15 minutes, or until the tomatoes are beginning to shrivel around the edges and the pastry is brown and flakey.
6. Remove from oven, and sprinkle with the cheeses. Put back in oven for just a few seconds to melt the cheeses.
7. Remove from oven, sprinkle with herbs. Let cool slightly before cutting into squares.

Makes 12-16 pieces (or more) depending on how you cut it

©2017 Chef Jennifer M. Denlinger [www.FloridaChef.net](http://www.FloridaChef.net)