

FOX-7 WTVW

September 7, 2010

KITCHEN AFFAIRS

4610 Vogel Road
EVANSVILLE, IN 47715

FRESH TOMATO TARTLETS

(Makes about 24 individual tartlets)

1 sheet frozen puff pastry, thawed

Olive oil

1/2 to 3/4 cup finely shredded or grated Fontina cheese

4 to 6 Italian plum tomatoes, fresh from the garden

1/4 cup chiffonade or finely chopped fresh basil leaves

1/2 cup freshly grated Romano (or Parmesan) cheese

Preheat an oven to 375°F. Line a baking sheet with a silicone baking liner.

Slice the tomatoes into rounds about 1/4 inch thick. The tomato slices should be fairly uniform in diameter. Toss them in a bowl with salt, pepper, and a little Balsamic vinegar to season the slices.

Cut circles from the puff pastry. The circles should be slightly larger than the diameter of the tomato slices. Prick the tops with the tines of a fork and put them on the silicone baking sheet. Brush each round with a little olive oil and top with a small amount of the Fontina cheese. Lay one slice of tomato over the cheese. Top the tomato with a sprinkling of Romano cheese.

May be made to this point up to 1 hour before baking.

Bake in the preheated oven for 13 to 15 minutes, until the pastry has puffed and started to turn golden. Remove the tartlets from the baking sheet and let them cool on a rack for 2 or 3 minutes. Sprinkle with the chopped fresh basil and serve warm.

NOTE: These can be made with many different garden-fresh vegetables. Try thin slices of zucchini or yellow squash.