

## Tomato Zucchini Tart



*Laptop2tabletop.com for Salem NH Farmers Market*

While searching for ways to substitute pie weights or dried beans (because it's 5 a.m. and I want to bake), I came across the term blind baking. I'm using a paté brisée dough based on one in *The Silver Palate*, so I'm not going into this blind. Blind baking is when you partially pre-bake a crust. (Why isn't it called empty baking?)

I need to invest in some pie weights, though dried beans work fine. Since I had neither, I sprayed tin foil and placed it over the dough after it was pressed into the tart baking dish and placed it in the freezer for about 10 min. Then I placed a slightly smaller Le Creuset baking dish on top of the crust to help keep it weighted down.

To help keep a uniform look, and to help with uniform baking, select tomatoes and zucchinis that are similar in diameter. You can substitute with ready-to-bake pie crust, but this is really worth the effort. We were human vacuum cleaners eating up all the crumbs. I could eat this dough raw. By itself. (That's probably why I didn't end up with any trimmings.)

*What you need:*

### Paté Brisée Dough:

- 1 1/2 c all-purpose flour
- 1/2 tsp sugar
- 1/2 tsp sea salt
- 6 tbs unsalted butter, chilled and cut into cubes
- 2 tbs chilled shortening
- 2-4 tbs ice water

### Filling:

- 1/4 c olive oil
- 1/4 c basil leaves, chopped
- 2 tbs chopped thyme
- 2 garlic cloves, finely chopped
- 1 c grated Parmigiano-Reggiano
- 4 tomatoes
- 1 lg zucchini
- Freshly ground sea salt and black pepper

*What you do:*

- Combine flour, salt and sugar in bowl of a food processor.
- Add chilled butter and shortening to food processor
- Pulse until the butter until small pea-shapes are formed.
- Add 2 tbs of ice water and pulse several times.
- Continue to add water and pulse as needed until dough forms.
- Transfer to floured surface and knead.
- Wrap in plastic wrap and refrigerated for at least 1 hour.
- Heat oven to 400°.
- Place dough ball on floured surface and dust with flour. (I often place dough between two sheets of plastic wrap.)
- Roll into lg circle, 2" larger than the diameter of your tart pan.
- Fold dough circle in half, and half again and place into prepared tart pan
- Carefully press dough into bottom and sides.
- Remove excess dough from rim.
- Spray sheet of foil large enough to cover inside of tart.
- Place sprayed side down and gently press foil against sides and bottom of crust.
- Place oven-proof baking dish that fits within the tart pan on top, or use pie weights or dried beans.
- Chill for at least 30 min.
- Blind-bake for 20 min.
- Remove from oven and remove baking dish weight (or pie weights or dried beans.)
- Cool on rack.
- When cooled, brush bottom of tart with EVOO and sprinkle with half the garlic, basil and thyme.
- Sprinkle bottom with half the cheese.
- Reheat oven to 400°.
- Starting on outside edge with the larger slices, layer zucchini and tomato.
- Repeat until tart shell is filled.
- Brush vegetables with EVOO, sprinkle with remaining garlic, basil and thyme.
- Sprinkle with remaining cheese.
- Season with salt and pepper.
- Bake at 400 degrees for 40-45 min, or until the vegetables begin to turn golden brown.