

SHADY GROVE FARM AND WELLNESS CENTER

"WHERE GOOD THINGS GROW"

Marinated Tomato Zucchini Cheese Tart

- 1 Cup Cherry Tomatoes (cut in half)
- 3 Tbs. Red Wine Vinegar
- 2 Tbs. Olive Oil
- ½ Tsp. Red Chili Flake
- ¼ Cup Fresh Basil Leaves (torn)
- ½ Cup Zucchini (sliced lengthwise into thin strips)
- Salt and Pepper
- 1 Garlic clove (smashed)

Tart

- 1 Sheet Puff Pastry (thawed)
- 1 Egg (beaten)
- ½ Cup Ricotta Cheese (room temperature)
- ½ Cup Goat Cheese (room temperature)
- ¼ Cup Parmigiano (grated)
- Zest of 1 Lemon
- 1 Tbs. Fresh Chives finely chopped
- 1 Tbs. Fresh Tarragon finely chopped
- 1 Tbs. Parsley finely chopped
- 2 Tbs. Melted Butter
- Salt and Pepper

Preheat Oven to 350 Degrees Parchment Lined Baking Sheet
About 8 servings

In a bowl toss the tomatoes, zucchini, chili flake, and smashed garlic with red wine vinegar and olive oil. Season with salt and pepper and set aside to marinate at room temperature for 1 hour.

Lay puff pastry on a parchment lined baking sheet. With pairing knife, lightly trace a 1 inch border around the puff pastry, then with a fork, poke holes over the inside rectangle. (Do not poke holes in border.) Brush the edges of the puff pastry with butter. Place in the oven and cook for 10 minutes. The edges that were not pierced will puff up, creating a tart border.

Remove pastry from oven and let cool about 10 minutes.

Combine egg, ricotta, goat cheese, Parmigiano, lemon zest and herbs. Season with salt and pepper to taste and mixture till combined. Place cheese mixture into the center of pastry tart and spread the edges. Bake for 15 to 20 minutes, or until the cheese is melted and the tart is golden. Remove from the oven and let cool.

Just before serving tart, strain marinating mixture, remove garlic clove, and mix in torn basil leaves. Add more salt and pepper to taste. Spread over top of the cheese tart. Cut and serve.