Tomato, Cheese and Herb Tart

(Bon Apetit, September 1993)

Crust

1 ¼ cups all purpose flour

¼ teaspoon salt

½ cup (1 stick) chilled unslate butter, cut into pieces

4 tablespoons (about) ice water

Filling

5 medium tomatoes, cut into ½ -inch-thick Slices

9 ounces Emmenthal or Gruyere cheese, thinly sliced

1 tablespoon minced fresh basil (or 1 teaspoon dried)

1 teaspoon minced fresh thyme (or ¼ teaspoon dried)

1 teaspoon micned fresh oregano (or ¼ teaspoon dried)

3 tablespoons freshly grated parmesan cheese

For crust: Combine flour and salt in processor. Add butter and cut in using on/off turns until mixture resembles coarse meal. Add enough water by tablespoons to form moist clumps. Gather dough into ball; flatten into disk. Wrap in plastic and refrigerate 30 minutes.

Preheat oven to 375F. Roll out dough on lightly floured surface to 13 inch round. Ransfer to 11-inch diameter tart pan with a removable bottom. Trim edges. Freeze crust 15 minutes.

Line crust with foil. Fill with dried beans or pie weights. Bake until crust is set about 15 minutes. Remove foil and beans and bake until pale golden, about 15 minutes more. Cool crust on rack. (Can be prepared 1 day ahead. Cover and let stand at room temperature).

For filling: Cut each tomato slice in half. Place tomato slices on paper towels and let drain 45 minutes .

Preheat oven to 375F. Top crust with Emmenthal cheese slices. Arrange tomatoes atop cheese, overlapping slightly. Sprinkle herbs, then Parmesan cheese over tomatoes. Season with pepper. Bake until cheese melts and tomatoes are tender about 35 minutes. Cool slightly. Remove tart pan sides . Cut tart into wedges and serve.