

Tomato & Three Cheese Tart

4 servings

60 minutes (35-40 active prep)

1 sheet puff pastry, defrosted

3 tbl Extra Light olive oil

4 cups thinly sliced yellow onions (2 large onions)

3 large garlic cloves, cut into thin slivers

Kosher salt and freshly ground black pepper

3 tablespoons dry white wine

2 teaspoons minced fresh thyme leaves

4 tablespoons freshly grated Parmesan,

2 ounces Feta cheese

2 ounces Fontina Cheese

4 tomatoes cut into thin slices

3 tablespoons julienned basil leaves

2 ounces shaved parmesan cheese

Unfold a sheet of puff pastry on a lightly floured surface and slice it into four squares. Place the pastry squares on a sheet pan lined with parchment paper and refrigerate until ready to use.

Heat 3 tablespoons of olive oil in a large skillet over medium to low heat and add the onions and garlic. Saute for 15 to 20 minutes, stirring frequently, until the onions are limp and there is almost no moisture remaining in the skillet. Add $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper, the wine, and thyme and continue to cook for another 10 minutes, until the onions are lightly browned. Remove from the heat.

Preheat the oven to 425 degrees F.

Using a sharp paring knife, score a $\frac{1}{4}$ inch-wide border around each pastry square. Prick the pastry inside the score lines with the tines of a fork and sprinkle a tablespoon of grated Parmesan on each square, staying inside the scored border.

Place $\frac{1}{4}$ of the onion mixture on each piece of pastry, again staying within the scored edge. Crumble $\frac{1}{2}$ ounce of goat cheese, and $\frac{1}{2}$ ounce of fontina on top of the onions. Place slices of tomatoes to cover each tart. Brush the tomatoes lightly with olive oil and sprinkle with basil, salt, and pepper. Finally, scatter 4 or 5 shards of Parmesan on each tart.

Bake for 20 to 25 minutes, until the pastry is golden brown. Serve hot.