

Tomato Tart

Yields: 8 servings

½ lb puff pastry dough, defrosted

½ cup mayonnaise

½ cup sour cream

½ Tbsp dried oregano or basil

½ tsp salt

½ tsp pepper

3 tomatoes, sliced

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Roll out puff pastry dough to ¼-inch thick. Using a knife, mark a 1-inch border around the edges of the dough without cutting all the way through.
3. Place dough on baking sheet and bake for 10-15 minutes, until dough is just beginning to puff up.
4. Combine mayonnaise, sour cream, oregano, salt, and pepper and spread over the dough, staying within the border. Layer sliced tomatoes on top.
5. Bake an additional 40 minutes, or until tart is golden. Serve at room temperature.



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