

## **HEIRLOOM TOMATO TART *PISSALADIÈRE***

*phoebe cole-smith* (adapted from suzanne goin)

a beautiful + special tomato season tart to serve warm or at room temperature as part of a meal or a meal in itself

### **the recipe/method:**

1. caramelize 4-5 sliced onions with a tablespoon of fresh thyme leaves (signature suzanne <3) and a couple pinches of salt, first in olive oil over medium high heat until soft, then with an added knob of butter over low heat until dark golden brown.
2. on a sheet of parchment lining a baking sheet, score a very thin border around the edges of a thawed sheet of frozen all-butter puff pastry, brushing the border with an egg wash (yolk + water).
3. spread the fully-cooled caramelized onions evenly on the dough up to the inside edge of the border.
4. arrange 1/4" sliced heirloom tomatoes (all the colors if possible!) in a single layer, halved if necessary, close together on top of the layer of onion. sprinkle with sea salt and fresh ground pepper.
5. scatter a little sliced anchovy, some pitted halved or sliced nicoise or kalamata olives, a rinsed and drained tablespoon or so of capers over the tomatoes.
6. bake in a preheated 400 degree F oven for 15 minutes, then turn the pan and bake at least another 12 minutes, checking that the crust is a deep golden brown. the trick is not to dry it out but also not to allow it to get soggy. the layer of oily onion creates a barrier between the juicy tomatoes and the crust.