



## HEIRLOOM TOMATO TART

Tarte des Cœurs en Été

Source: The Gilded Table – June Edition

Prep Time: 20 min | Cook Time: 20-25 min | Yield: 6-8 servings

### Recipe Description

This heirloom tomato tart is a celebration of summer's finest flavors. A flaky, buttery crust filled with creamy, herbed ricotta and topped with colorful, sun-ripened tomatoes – perfect for garden brunches or al fresco dinners.

### Ingredients

- 1 sheet puff pastry, thawed (or homemade tart crust)
- 1 cup ricotta cheese
- 1/4 cup grated Parmesan cheese
- 1 clove garlic, finely minced
- 2 tbsp fresh basil, finely chopped (plus extra for garnish)
- 1 tbsp fresh thyme or oregano, finely chopped
- 1 tbsp lemon zest
- Sea salt and freshly cracked black pepper, to taste
- 4–5 medium heirloom tomatoes, thinly sliced
- 1–2 tbsp extra-virgin olive oil
- Balsamic glaze, for drizzling (optional)

### Directions

1. Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Roll out the puff pastry on a lightly floured surface to fit your tart pan or baking sheet. Transfer to the prepared pan and gently press the edges to form a slight crust. Use a fork to prick the bottom to prevent it from puffing too much.
3. In a small bowl, combine the ricotta, Parmesan, garlic, basil, thyme, lemon zest, salt, and pepper. Spread this mixture evenly over the tart crust, leaving a 1/2-inch border around the edges.



4. Arrange the tomato slices on top of the ricotta mixture, overlapping slightly for a decorative effect.
5. Drizzle the tomatoes with a little olive oil and season with a pinch of sea salt and freshly cracked black pepper.
6. Bake for 25–30 minutes, or until the crust is golden and the tomatoes have softened slightly.
7. Let cool for a few minutes before garnishing with fresh basil and a drizzle of balsamic glaze, if desired.
8. Serve warm or at room temperature.

### Serving Notes

- For an extra burst of flavor, sprinkle the tart with a bit of crumbled goat cheese or feta before baking.
- This tart pairs beautifully with a crisp white wine or a chilled summer rosé.
- For a rustic presentation, bake the tart free-form on a baking sheet for a more casual, Provençal feel.