



tart dish · h 4 cm, ø 28,5 cm · no. 5460/147



Serves 4:

For the topping:

8-10 egg tomatoes (à 70-80 g),
sea salt; 3 tsp. sugar; 30 g butter,
some sprigs of thyme;
pepper from the mill

For the dough:

180 g flour; 20 g grated parmesan,
some sprigs of thyme;
100 g cold butter, sea salt;
pepper from the mill; 1 egg (m)

Additionally:

4 bocconcini (small mozzarella
balls), 2 handfuls rocket salad;
2 tbsp. olive oil; Fleur de sel

Preparation:

Preheat the oven to 200°C. First wash the tomatoes and halve them lengthwise for the topping. Remove the seeds with a teaspoon and put them aside. Lightly salt the tomatoes and let them drain on a grating with the cut surface facing downward.

For the dough, put the flour, parmesan, plucked thyme leaves, 1 good pinch of salt and pepper into a bowl. Add the butter in small portions and grind everything into crumbs by hand.

Beat the egg, add to the mixture and quickly knead into a smooth dough. Roll out into a circle between two slit freeze bags (about 30 cm ø), puncture several times and place in the refrigerator. Sprinkle the sugar into a frying pan and allow it to caramelize. Stir in the butter. Dab the insides of the egg tomatoes dry with kitchen paper. Place in the caramel with the cut surface facing downward and sear at strong heat until the liquid in the frying pan looks like syrup. Shred and fry the sprigs of thyme. Place the egg tomatoes together with the caramel and thyme in the dish close together with the cut surface facing downward. Sprinkle with pepper.

Take the dough out of the refrigerator, peel off the top layer of foil and turn the dough base upside down onto the tomato/cheese mixture. Peel off the second layer of foil. Press down the dough somewhat around the edge between the dish and the filling and bake the tart for about 30 minutes. Take out the tart, let it cool and flip it over onto a plate.

Season 3 tablespoons of the set aside tomato seeds with salt and pepper. Cut the tart into pieces and arrange on 4 plates.