

# Roasted Tomato and Zucchini Tart with Burrata and Basil

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## Ingredients

- 2 cups yellow cornmeal
- ¾ cup all-purpose flour
- ½ teaspoon salt
- 8 tablespoons cold unsalted butter, cut into small cubes
- 2 tablespoons olive oil
- 4-5 tablespoons water
- 5-6 medium size tomatoes, cut into thin slices
- 2 zucchini, cut into thin slices, (I like using a mandoline)
- 2 large shallots, thinly sliced
- ½ teaspoon dried basil
- ¼ teaspoon oregano
- ¼ cup (or more if you like) freshly grated parmesan
- 4 oz (or more if you like) fresh burrata
- fresh basil for topping



## Instructions

1. Preheat the oven to 350 degrees
2. Place the cornmeal, flour, and salt in the food processor and blend together
3. Place in the cold butter and pulse until the butter is broken up into the mixture into about pea sized pieces
4. With the processor on, add in the olive oil and water
5. Process until the mixture comes together and it able to stick together when you squeeze it, careful not to over-mix
6. Pour into a 9 inch tart pan and use your hands to press it into the pan
7. Cover the center with aluminum foil and fill with uncooked rice or uncooked beans; this holds the center down while the crust bakes
8. Bake for 10 minutes
9. Remove the foil and beans/rice, then bake for another 5-7 minutes
10. Raise the temperature of the oven to 400 degrees
11. Place the thinly sliced zucchini and tomatoes on a baking sheet lined with aluminum foil and toss with olive oil and salt
12. Make sure they are in an even layer, this may take a two or three baking sheets
13. Bake for about 15 minutes
14. Meanwhile, cook the shallots in a skillet over medium heat but warming a couple tablespoons of olive oil, then add in the shallots and a sprinkle of salt
15. Once the shallots have started to soften, add in the dried herbs and cook for a little longer, then allow them to cool
16. Once the zucchini and tomatoes come out of the oven and are cool enough to touch, start layering them in the prepared tart pan, starting with a layer zucchini (about half of the zucchini), a layer of shallots (half of the shallots), and a layer of tomatoes (half the tomatoes), and then 2 tablespoons of parmesan cheese over that
17. Then repeat with another layer of zucchini, shallots, tomatoes
18. I like to add a few more slices of fresh tomatoes on the top to make sure the top is covered with tomatoes
19. Then tear the burrata cheese with your hands and place small dollops of the cheese over the top layer of the veggies
20. Top with the last of the parmesan cheese
21. Bake at 350 degrees for about 25-30 minutes
22. Allow to cool for about 15 minutes before removing the outside of the tart dish
23. Serve with fresh basil torn over the top

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/roasted-tomato-zucchini-tart-burrata-basil/>