



FUSTINI'S[®]

Heirloom Tomato and Goat Cheese Tart

Ingredients

- 1 1/2 cup flour
- pinch salt
- 1 stick butter
- 1/2 teaspoon [Fustini's Basil Crush olive oil](#), plus more for brushing
- 1-3 tablespoon brandy, cold

Filling

- 4-6 ounces of goat cheese
- 1/4 cup parmesan cheese
- 1-2 tablespoons [Fustini's Basil Crush olive oil](#)
- 15-18 basil leaves
- 2 -3 heirloom tomatoes
- salt and pepper
- 1 cup Mozzarella cheese, shredded
- fresh basil, chiffonade for garnish

Directions

Step 1.

Pulse together flour and salt in the food processor. Add butter and Fustini's Basil oil and pulse to make mealy. While pulsing, drizzle in enough brandy to form a dough. Flatten, form into a round disk, cover with film wrap and refrigerate for 2 hours. Preheat oven to 350 degrees. Roll dough to fit 9-inch pie pan and trim edges. Cover with parchment and fill with pie weights or dry beans. Refrigerate for 20 minutes then bake with weights 15 to 18 minutes. Remove from oven and remove parchment and weights and immediately brush liberally with olive oil

Step 2. Filling

Combine softened goat cheese, Basil oil and parmesan until blended. pace goat cheese mixture at the bottom of the tart shell. Layer basil leaves and tomatoes on top being sure to season every layer with salt and pepper. Sprinkle mozzarella overall, and place back into the hot oven until crust is fully cooked 25 to 35 minutes. Remove from oven and let cool before cutting into slices. Garnish with fresh basil and serve.