

## Tomato Tart

3 ripe roma tomatoes, cut into 1/8-inch slices  
1 sheet frozen puff pastry  
3 tablespoons mayonnaise  
2-3 clove garlic, minced/graded  
1-2 cup shredded cheese (I like parm cheese here!)  
Salt and ground black pepper to taste



- ✦ Lay out the tomato slices on paper towels/ clean kitchen towel. Cover with more paper towels/ towels and allow to drain for approximately 30 minutes, so the tart won't get "watery". At the same time, remove the puff pastry from the freezer and allow to thaw at room temperature for approximately 30 minutes
- ✦ Preheat oven to 400°. Cover the baking sheet with foil and spray with Pam
- ✦ Unfold the puff pastry onto a covered baking sheet, pinch any holes to close the seams. Prick the dough with a fork all over to prevent it from puffing up during baking
- ✦ Mix the mayo with graded garlic
- ✦ Spread a thin layer of mayo/garlic mixture over the entire puff pastry. Sprinkle with most of shredded cheeses. Arrange the tomato slices over the cheese. Season with salt and pepper. Sprinkle the rest of the cheese on top of tomatoes
- ✦ Bake for 30 minutes or until the pastry is golden brown and the cheese is melted. Remove the pastry from the oven and let it cool for a few minutes before cutting into pieces

