

PISSALADIÈRE TART

WITH CAMBOZOLA & ROASTED TOMATOES



INGREDIENTS:

2 Roma tomatoes

4 Tbsp olive oil, divided

¾ tsp kosher salt, divided

3 tsp fresh thyme, finely chopped,
divided

3 Tbsp unsalted butter

3 large yellow onions, peeled,
cored and thinly sliced

¼ tsp black pepper

1 disc Macrina Flaky Pie Dough
(available frozen at our cafés in
2-packs)

1 egg

⅓ cup Kalamata olives, pitted and
halved

2 oz Cambozola cheese, cut in ¼-
inch slices

DIRECTIONS:

Preheat oven to 375°F. Line 2 rimmed baking sheets with parchment paper, set aside.

Core the tomatoes, then slice them into ¼-inch rounds. Toss with 1 Tbsp olive oil, ¼ tsp salt and ½ tsp thyme. Spread the seasoned tomato slices on one of the the rimmed baking sheets and roast for 20 minutes. Their edges should be tinged golden brown. Let cool.

In a large sauté pan over medium heat, add the butter and remaining 3 Tbsp olive oil. When the butter sizzles, add the sliced onions, 2 tsp thyme, ½ tsp salt and black pepper. Caramelize the onions, stirring often for about 25 minutes until they have reached a light brown caramel color. Place the onions in a bowl and let cool.

On a floured work surface, roll the disc of pie dough into a rectangle, 12-inches x 14-inches and approximately ¼-inch

thick. Fold the dough in half and lift it onto the second lined baking sheet. Unfold the dough. Fold the edges in slightly to create a double thickness of dough around the perimeter. Use a fork to poke holes throughout the interior of the dough to prevent large air pockets from forming while baking. Chill for 20 minutes.

Mix the egg with 1 tsp of water. Brush the egg wash along the folded edge of the pie dough. Bake for 25 to 30 minutes until golden brown. Layer the caramelized onions, Kalamata olives, sliced roasted tomatoes and Cambozola evenly across the tart. Sprinkle with the remaining fresh thyme.

Return to the oven for 10 to 15 minutes to warm the toppings and melt the cheese. Let rest for 10 minutes. Serve the tart as an appetizer or add a salad to make a light but luxurious meal.

Bon appétit!

This Provençal tart is traditionally made with caramelized onions, anchovies and Kalamata olives on a puff pastry crust. We've adapted the classic by replacing the anchovies with roasted tomatoes and Cambozola cheese. Our Flaky Pie Dough makes it easy to cook like a French pastry chef—on a weeknight! The salty sweet flavor combination and the flaky tart crust make this a tempting appetizer. Or add a salad for a simple, luxurious meal.

- Leslie Mackie