

## BRANDYWINE TOMATO TART

Serves 8

### Crust

- 1¼ cups all-purpose flour
- ¼ tsp. salt
- ½ cup (1 stick) chilled unsalted butter, cut into pieces
- 4 T. (about) ice water

### Filling

- 5 medium tomatoes, cut into ½-inch-thick slices
- 9 oz. Gruyere cheese, thinly sliced
- 1 T. minced fresh basil or 1 tsp. dried
- 1 tsp. minced fresh thyme or ¼ tsp. dried
- 1 tsp. minced fresh oregano or ¼ tsp. dried
- 3 T. freshly grated Parmesan

For crust: Combine flour and salt in processor. Add butter and cut in using pulsing technique until mixture resembles coarse meal. Add enough water by tablespoons to form moist clumps. Gather dough into ball; flatten into disk. Wrap in plastic and refrigerate 30 minutes. Preheat oven to 375°. Roll out dough on lightly floured surface to 13-inch round. Transfer to 11-inch diameter tart pan with removable bottom. Trim edges. Freeze crust 15 minutes.

Line crust with foil. Fill with dried beans or pie weights. Bake until crust is set, about 15 minutes. Remove foil and beans and bake until pale golden, about 15 minutes more. Cool crust on rack (can be prepared one day ahead; cover and let stand at room temperature).

For filling: Cut each tomato slice in half. Place slices on paper towels and let drain 45 minutes. Preheat oven to 375°. Top crust with Gruyere cheese slices. Arrange tomatoes atop cheese, overlapping slightly. Sprinkle herbs, then

Walter Georis of Casanova Restaurant and Georis Vineyard and Winery (top left); Carmen Ajan strikes a pose in front of the vines (top right); Gary Ibsen and Phyllis Decker sample the bounty (center); a portion of the 50-foot display set up for the tomato tasting (bottom)

