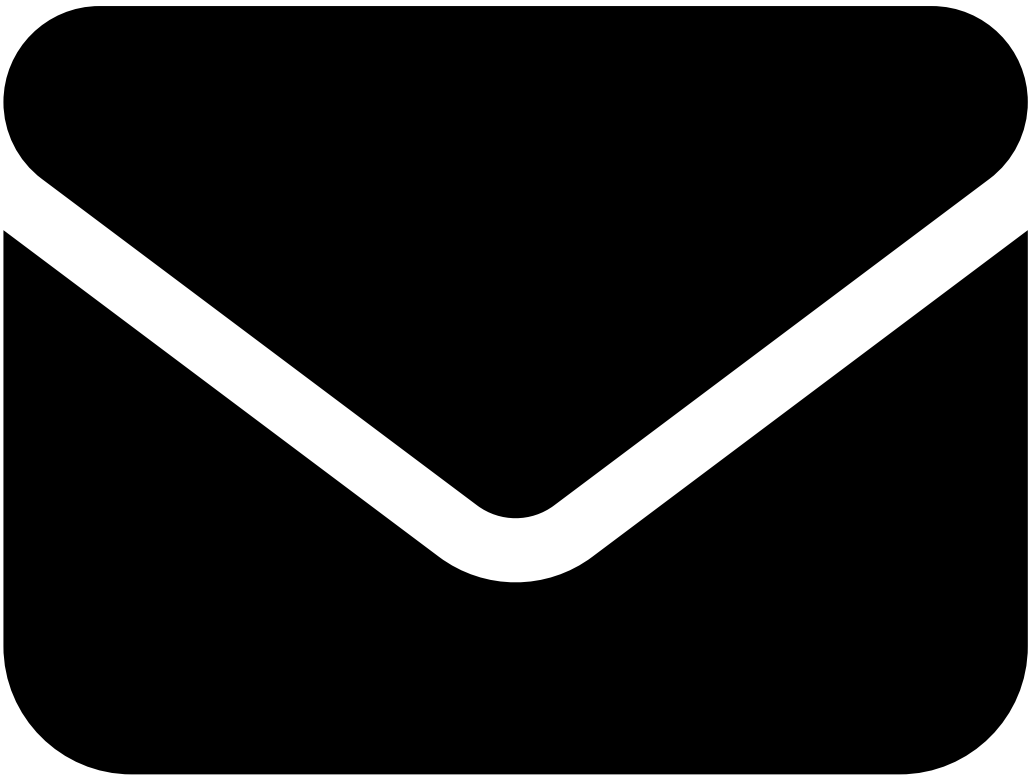
# Tomato Ricotta Puff Pastry Tart

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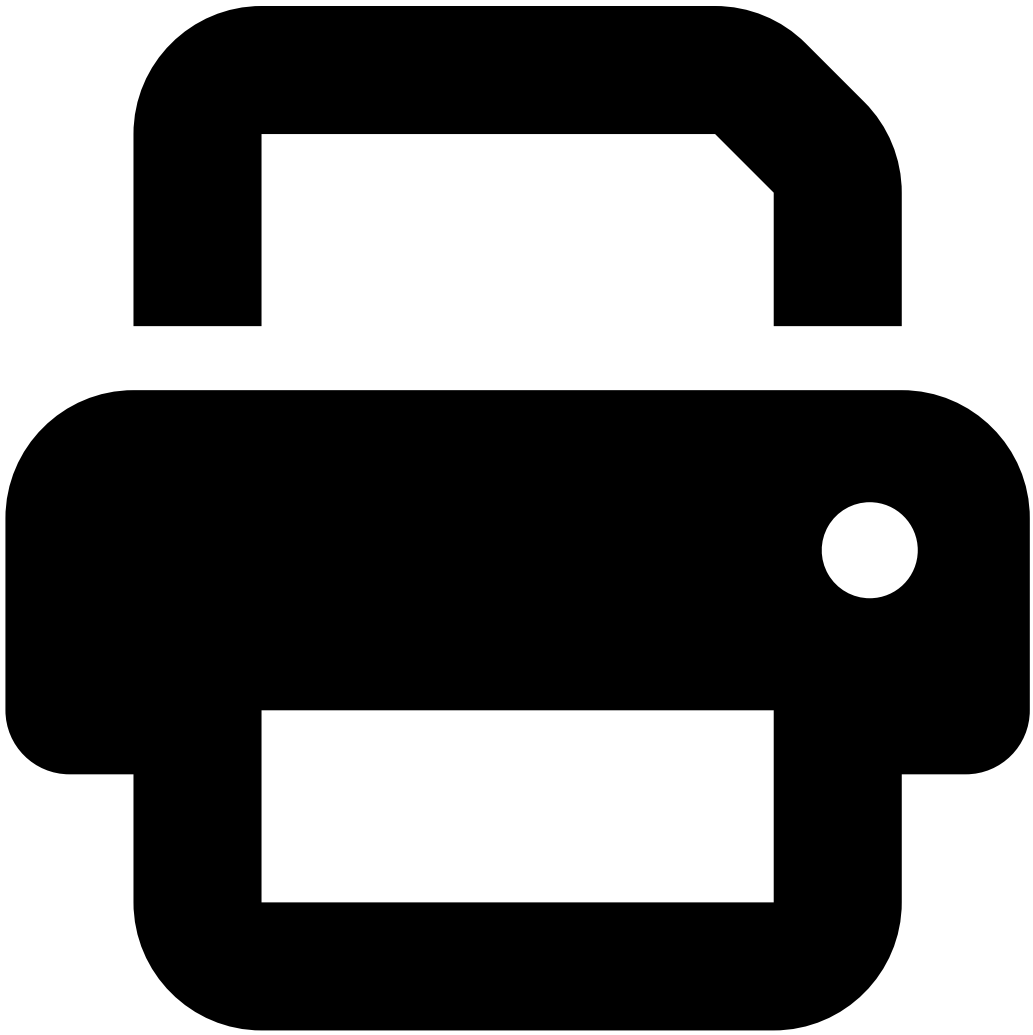
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This Tomato **Ricotta puff pastry tart** is everything you want in a summer recipe: simple, stunning, and bursting with fresh flavor. Golden, flaky pastry is filled with a creamy ricotta-Parmesan mixture, then topped with juicy, sun-ripened tomatoes and fresh herbs. It’s light yet satisfying and perfect for brunch, lunch, or an easy dinner on the patio.

By **prebaking the puff pastry** and **salting the tomatoes beforehand**, you avoid soggy bottoms and ensure a crisp, bakery-style tart every time. The seasoned ricotta brings garlicky, lemony brightness, and the Parmesan adds a rich, salty note that perfectly complements the tomatoes.

## Things to know about this Tomato

# Ricotta Puff Pastry tart

1. **Pre-bake the Puff Pastry for Crispiness**
   Prick the puff pastry with a fork and prebake it before adding toppings. This step keeps the base flaky and prevents sogginess from the ricotta or tomato juices.

**2. Season the Ricotta for Flavor**
The ricotta is seasoned with grated Parmesan, salt, and pepper for extra depth. You can also add fresh herbs like basil or thyme if you like.

**3. Salt the Tomatoes**
Sprinkle tomato slices with a bit of salt and let them sit briefly before layering. This helps release excess water so the tart doesn’t get watery.

**4. Use a Sheet Pan or Quarter Sheet Pan**
A quarter sheet pan (9×13-inch) is ideal for this tart, but any similar-sized baking sheet or parchment-lined pan works.

**5. Serve Warm or Room Temperature**
It’s great fresh out of the oven or cooled slightly—perfect for brunch, lunch, or a light dinner with a salad.

**6. Customize Freely**
Top with fresh basil, drizzle with olive oil, or add a pinch of red pepper flakes for a kick. Want more protein? Add crumbled sausage or prosciutto before baking.

**Ready to Bake This Gorgeous Tart?**
Whip up this easy, elegant Tomato Ricotta Puff Pastry Tart tonight—perfect for summer gatherings or a cozy dinner at home. **Save the recipe, share it with a friend, and let me know how yours turns out in the comments below! And if you love puff pastry tarts as much as we do here is another one to try asparagus prosciutto ricotta tart. ENJOY!!!!**

# Tomato ricotta puff pastry tart



- 1 sheet puff pastry (thawed)
- 1 cup whole milk ricotta
- ⅓ cup freshly grated Parmesan cheese
- 1 garlic clove (finely grated)
- Zest of ½ lemon
- 1 tablespoon chopped fresh basil or parsley
- Salt and freshly ground black pepper
- 2 ripe tomatoes (heirloom, beefsteak, or plum, sliced)
- Olive oil (for drizzling)
- Fresh basil leaves (for garnish)
- Optional: flaky sea salt or crushed red pepper flakes

1. For this tart, use a sheet of store-bought puff pastry (typically about 9×13 inches) and fit it onto a parchment-lined quarter sheet pan or baking sheet of similar size. If your pastry is slightly smaller, you can gently roll it out to fit the pan without making it too thin

   **Preheat oven** to 400°F (200°C). Line a **quarter sheet pan or rimmed baking sheet (about 9×13 inches)** with parchment paper.

2. **Slice the tomatoes**, place them on paper towels, and sprinkle lightly with salt. Let sit for 10–15 minutes to draw out excess moisture. Gently pat dry.

3. **Roll out the puff pastry** slightly on a floured surface,

then transfer to the prepared pan. Score a 1-inch border around the edge (without cutting all the way through), and prick the center all over with a fork.

4. **Prebake the pastry** for 10–12 minutes, or until lightly puffed and just golden. If it puffs too much, gently press the center down with the back of a spoon.

5. **Mix the ricotta filling**: In a bowl, combine ricotta, Parmesan, garlic, lemon zest, chopped herbs, salt, and pepper.

6. **Spread the ricotta mixture** evenly over the prebaked pastry, staying within the border. Top with the tomato slices in a single layer.

7. **Drizzle with olive oil** and season with more black pepper.

8. **Return to the oven** and bake for another 10–12 minutes, until the edges are deep golden and the tomatoes are just softened.

9. **Cool slightly**, garnish with fresh basil, and slice to serve warm or at room temperature.