vegetable puff pastry tart

Vegetable Puff Pastry Tart

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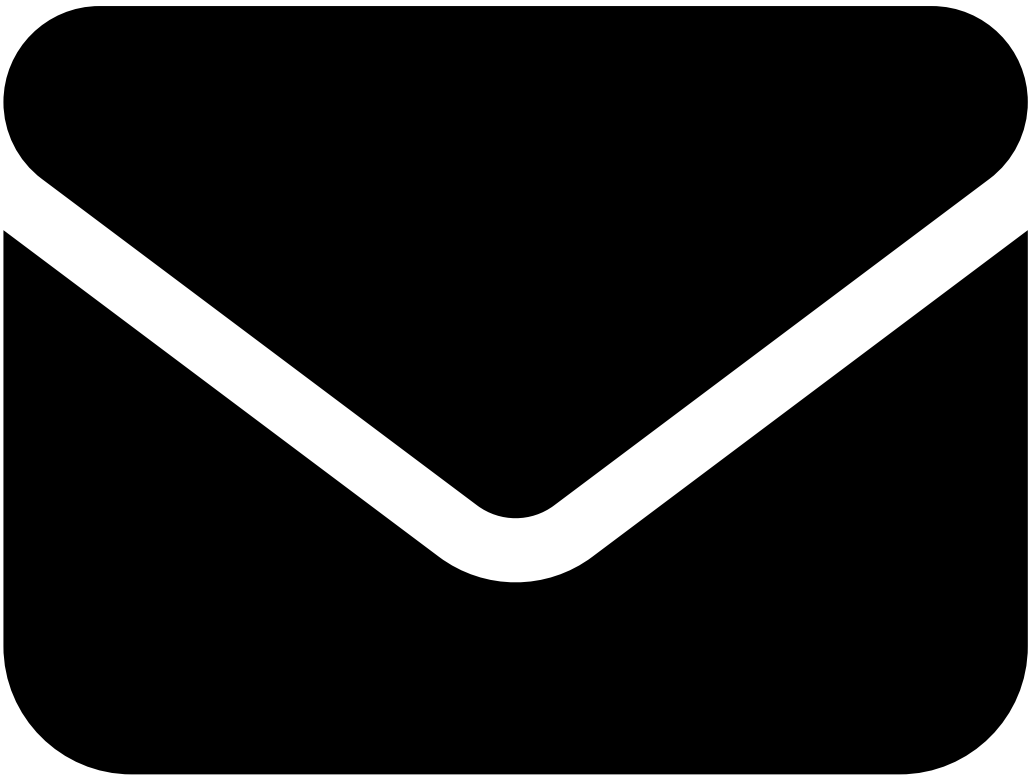




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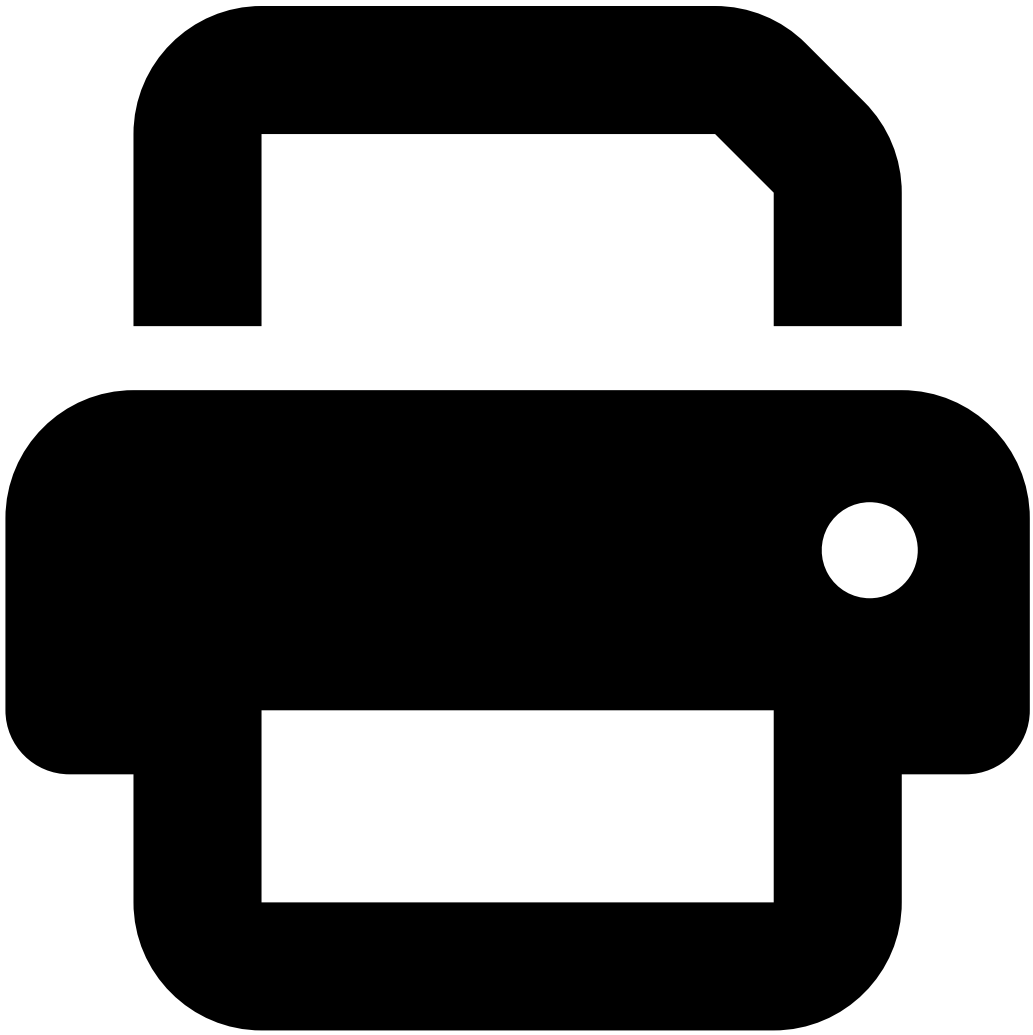

If you enjoy easy recipes with delicious seasonal ingredients, this summer vegetable puff pastry tart recipe is for you. This tart has just a few ingredients. a crispy puff pastry crust ,a savory marinara and creamy mozzarella center and a topping of just picked summer vegetables.
This tart is great for a casual lunch or light dinner. Or it makes a great appetizer at your next cocktail party or summer barbeque. The tart can be sliced into finger – friendly pieces.

Tips for success when you make this Summer vegetable puff pastry tart

1. Choose the freshest vegetables you can find. Seasonal summer vegetables like zucchini and tomatoes work well.
2. Pre- baking the tart shell helps prevent a soggy crust. prick the crust with a fork to release moisture.

3. Salt the zucchini and tomatoes and let sit for 30 minutes or longer. This step helps extract liquid from the vegetables.
4. Cut the vegetables evenly and as thin as possible using a good kitchen knife or a mandoline slicer if you have one.
5. Season the vegetables well and arrange in a pretty pattern before re- baking for a tart that’s not only delicious but pretty to look at too!!!

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- 1 puff pastry shell
- 1 zucchini
- 2 medium tomatoes
- 1 Tbsp. salt
- 1 cup marinara
- 1 cup shredded mozzarella
- 1 Tbsp. each oregano (Italian parsley and garlic powder)
- 2 Tbsp. extra virgin olive oil
- salt and pepper to taste

1. Start by slicing the zucchini and tomatoes into as thin as possible rounds lay on a flat surface salt and let sit while preparing the puff pastry.

2. On a lightly floured broad roll out the pastry slightly. prick allover with a fork leaving a thin border not

pricked. Prebake in a 350- degree preheated oven on a cookie sheet oven for 15 minutes or until just beginning to brown.

3. Mix all the herbs together
4. line the precooked puff pastry with a thin layer of marinara sauce top with 1/2 the mozzarella . Pat the zucchini and tomatoes dry with paper towels. Top the mozzarella with with the zucchini and tomatoes alternating first with zucchini then with the tomatoes, repeating the process. Sprinkle the vegetables with the herb mixture, the remaining mozzarella and marinara sauce salt and pepper to taste. drizzle with the olive oil and re bake in a 375- degree oven for 15 minutes.