



Rustic Caprese Tart with Pesto, Tomatoes & Mozzarella

Makes 4 servings ~ \$19.47 (\$4.87 per serving)

Tart Crust

2 cups all purpose flour

1/2 tsp. salt

2/3 cup butter cut into small pieces (10 tbsp.)

6 - 7 Tbsp. ice cold water

Put flour, salt and butter in food processor. Pulse for a few seconds until you can still see small chunks of butter, with the machine going add water. Just as dough begins to come together, turn off machine. Be careful not to run processor too long. Bring dough totally together by hand. Roll out dough to 1/4" thickness on floured surface. Place on cookie sheet and bake at 450° for 10-12 minutes or until golden. Let cool and then spread on pesto.

Pesto

2 cups loosely packed fresh basil leaves (no stems or flowers, they are bitter)

1/2 cup toasted pine nuts (can be toasted in skillet or toaster oven, watch closely, they burn quickly)

2 cloves garlic

1/2 tsp. sea salt

1/4 tsp. freshly ground black pepper

1/2 cup extra virgin olive oil

1/2 cup parmesan, grated

Process in food processor until consistency is smooth.

Assembly

To assemble, spread a thick layer of pesto onto cooled crust. Top with thin slices of fresh mozzarella (8 oz.) and then sliced heirloom tomatoes (3 medium size).

Garnish with basil leaves and grated parmesan if desired.

Courtesy of Marc Howard

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