



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Summer Tomato Tart

Preheat oven 400°F

1 sheet of puff pastry, follow manufacturer's defrosting instructions

Cherry tomatoes, sliced in 4

Cheese of your choice

¼ cup grated parmesan

Handful of fresh herbs

Line baking sheet with parchment paper

Place puff pastry on lined sheet

Using a fork, prick entire pastry surface leaving a ¼ inch border/frame on all sides

Sprinkle pastry with grated parmesan

Arrange tomato slices or wedges on top of parmesan

Sprinkle with cheese and herbs

Bake until crust is crispy - 15 - 20 minutes

THE LOVE: Don't feel the need to completely cover the pastry with cheese. Too much could result in a soggy crust.