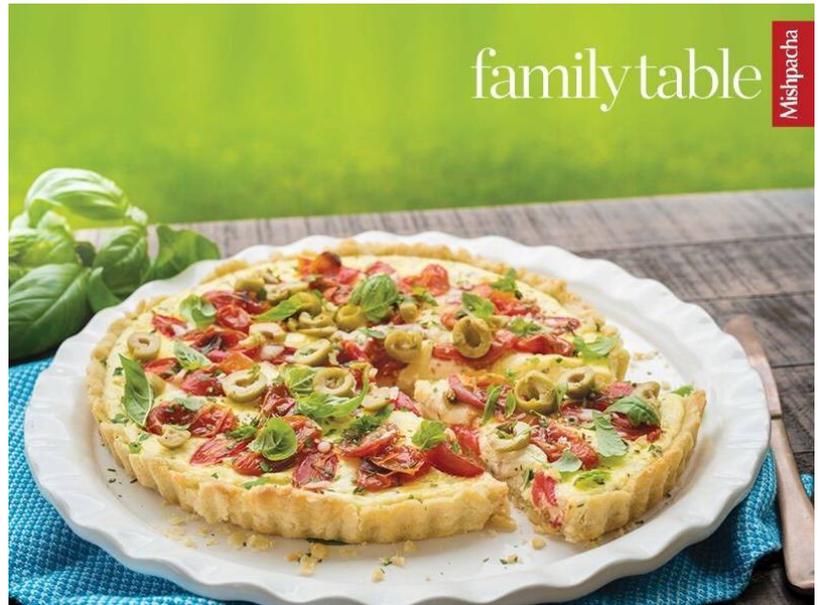


Ricotta-Tomato Tart

Recipe By Brynie Greisman



Cooking and Prep:  45
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Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

When I first served this tart to my family, my daughter remarked: “Is this from Ricotta? It sure tastes like it.” (Ricotta is a famous dairy restaurant in Yerushalayim.) Ricotta is a creamy, white, mild-tasting cheese with a soft and slightly sweet texture. Delicious in lasagna and cheesecake or eaten together with granola and fruit. Pairs really well with watermelon, too. It has five times more calcium than cottage cheese does, so go for it!

Ingredients (13)

Crust

- 1 cup flour (I used whole-wheat pastry flour)
- pinch of sugar (*optional, but recommended*)
- 1/2 teaspoon salt
- 1/3 cup oil

Filling

- 14 ounces (400 grams) ricotta cheese
- 1 egg
- 3 cloves garlic, crushed, or 3 cubes **Gefen Frozen Garlic**
- scant 1/2 teaspoon salt
- 3 cubes **Dorot Gardens Frozen Basil**
- 4 tablespoons shredded Muenster cheese, divided (I use reduced fat)
- 5 medium firm red tomatoes (1 pound, or 450 grams)

Garnish

- fresh basil leaves (*optional*)
 - Gefen Sliced Black** or green olives
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Start Cooking

Prepare the Crust

When I double the crust ingredients, I get enough for three 9-inch (20-centimeter) round pans. One recipe makes one thick crust.

1. Preheat oven to 350°F (180°C).
2. Mix together all crust ingredients in a small bowl, using a fork. Press onto bottom and sides of a round tart pan (I prefer Pyrex for this).
3. Bake crust for 10 minutes.

Note: This dough freezes very well. The prepared tart can be frozen as well. Texture is slightly altered, but it's still very good.

Prepare the Filling

1. Raise oven temperature to 450°F (230°C). Meanwhile, prepare filling.
2. Combine ricotta, egg, garlic, salt, and basil in a medium bowl. Whisk until smooth.
3. Add two tablespoons Muenster cheese. Mix all together well. Spread mixture evenly over prebaked crust.

4. Slice tomatoes into thin half-circles. Arrange in a circular pattern over ricotta mixture, slightly overlapping. Sprinkle with remaining two tablespoons Muenster cheese.
5. Bake for 20–25 minutes, or until set.
6. Remove from oven. Let sit a few minutes before serving. Garnish with fresh basil leaves or olives if desired.

Credits

Photography: Hudi Greenberger

Styling: Janine Kalesis