



Provençal TOMATO TART

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Herbs: Basil, Thyme, Oregano

A rustic French tart with juicy tomatoes, fragrant herbs, and Parmesan cheese baked on golden puff pastry. Simple, elegant, and full of Provençal flavor.

INGREDIENTS

- 1 sheet puff pastry, thawed
- 3–4 ripe tomatoes, sliced
- 2 tbsp olive oil
- 1 tsp fresh basil, chopped
- 1 tsp fresh thyme leaves
- 1 tsp dried oregano
- 1/4 cup grated Parmesan cheese
- Salt and black pepper to taste



DIRECTIONS

- Preheat oven to 400°F (200°C).
- Roll out puff pastry on a baking sheet lined with parchment paper. Prick with a fork.
- Brush pastry with olive oil, leaving a 1-inch border.
- Arrange tomato slices over the pastry, slightly overlapping.
- Sprinkle with basil, thyme, oregano, Parmesan, salt, and pepper.
- Bake for 20–25 minutes, or until pastry is golden and tomatoes are tender.

HERBS IN THIS RECIPE



BASIL



THYME



OREGANO

Chef's Tip

For extra flavor, let the tomatoes drain on paper towels for a few minutes before layering on the pastry to reduce moisture.

PERFECT PAIRINGS



GREEN SALAD



ROASTED
VEGETABLES



CRUSTY
FRENCH BREAD



A GLASS OF
WHITE WINE



This Provençal tomato tart brings the flavors of the French countryside to your table—fresh, fragrant, and effortlessly delicious.



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EVERYTHING HERBAL

by Cheryl Jabz

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