

The Virtual

WINE & FOOD AFFAIR

November 7-8, 2020

CAPO CREEK WINERY

TOMATO TART

INGREDIENTS

Puff Pastry

Butter, 1 Tbsp

Tomatoes, approx 5 medium (or 3 medium plus 10 cherry)

Onion sweet, 1 small thinly sliced

Basil fresh, approx 12 leaves

Parmigiana Reggiano cheese, 4 oz freshly grated

Gruyere cheese, 6 oz shredded

DIRECTIONS

1. Thaw puff pastry overnight in fridge. Preheat oven to 350. Roll out to 1/8" thick on a well floured surface & transfer into a rectangular or circular tart pan. Prick the base with a fork & freeze for 20 minutes.
2. Meanwhile, slice the tomatoes & place on paper towels to drain. If using cherry tomatoes, cut in half & place them cut side down. Saute' the onions in the butter until light golden brown.
3. Bake the tart crust for 20-25 minutes until golden brown.

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PERFECT PAIRING

2018 Estate Old Vine Zinfandel, Eva's Vineyard, Dry Creek Valley

ABOUT OUR RECIPE

This recipe was prepared by chef/winemaker/CEO Mary Roy of Capo Creek. The caramelized flavors of the tomatoes combined with the cheesy goodness complement the beautiful nose and fruit forward flavors of the 2018 Estate Zinfandel perfectly. This recipe can also be prepared with a home made pastry crust for those that are a little more adventurous in the kitchen.

<https://www.capocreekranch.com/blog/Tomato-Tart>

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...recipe continued

4. While the crust is cooling, chiffonade/slice the basil & divide into two equal portions. Use a fork to mix half of the basil with the ricotta, all of the grated parmesan, & 1/3 of the gruyere cheese. To assemble, carefully spread the ricotta along the base, followed by a layer of onions, a layer of tomatoes, another 1/3 of the gruyere, & another layer of tomatoes (cherry tomatoes look nice on this layer). Bake for 15 minutes, add the final 1/3 of gruyere & bake another 5-10 mins until the top layer of tomatoes achieve a partially caramelized appearance.
5. Serve slightly warm or at room temperature with a nice big glass of delicious Capo Creek Zinfandel. Garnish with remaining basil at time of serving. Leftover tart can be loosely wrapped in foil & refrigerated for 24 hours with gentle reheating in oven.

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