

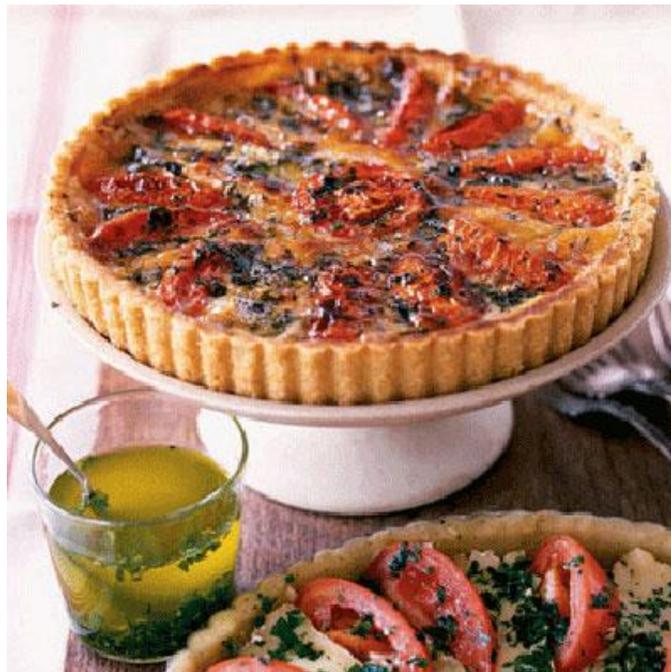
Tomato-Camembert Tart

Tart Dough

1 1/2 cups All purpose flour
6 tablespoons (3/4 stick) cold unsalted butter (cut into 1/2 inch pieces)
1/2 teaspoon salt
1/2 teaspoon coarsely ground pepper
2 tablespoons (add more as needed) extra virgin olive oil
1 tablespoon water

Tart

1 Tablespoon Dijon mustard
1/2 cup grated Gruyere cheese
4 plum tomatoes (cut into 1/2 inch slices and seeds removed)
6 ounces Camembert cheese (sliced into 1/8 inch strips)
1/2 cups extra virgin olive oil
1/4 cups fresh parsley (chopped)
1/4 cups fresh basil (chopped)
1 teaspoon fresh rosemary (finely chopped)
1 tablespoon fresh thyme leaves
1 small bay leaf (finely crumbled)
1 clove garlic (minced)



Directions

1. Make the tart dough: Using a pastry blender or 2 knives, combine the flour, butter, salt, and pepper until mixture resembles coarse meal.
2. Using a fork, mix in 2 tablespoons of the oil and the water just until the bottom of the mixture begins to cling together. If necessary, add an additional tablespoon of oil.
3. Steps 1 and 2 can be done in a food-processor; just add the oil and water last. Use the 'Pulse' control for the mixing; do not overmix! (If making the tart dough is a little beyond you, a Pillsbury ready-made crust would work *almost* as well.)
4. Gather into a ball, flatten into a disk, wrap in plastic wrap, and chill for 30 minutes.
5. Preheat oven to 375 degrees. Roll out the chilled dough into a 14 inch circle and place it into a tart pan; set aside.
6. Spread the mustard over the bottom of the tart shell. Sprinkle the Gruyere evenly over the mustard and alternately place the tomato and Camembert over the dough.
7. In a small bowl, mix the remaining 1/2 cup of extra virgin olive oil, all of the herbs, and the garlic together and brush two thirds of the mixture over the tart. Bake on the middle shelf of the oven for 35 minutes.
8. Remove the tart and brush it with the remaining herb-oil. Serve warm.