

Happy Holidays from ePublishingPartners, Inc.  
From our table to yours!

Cut along dotted line



## French-style Tomato Tart



### Ingredients

2 or 3 large ripe tomatoes	1 package phyllo pastry
2 TBSP butter	1/4 cup French-style Dijon mustard*
1 large onion, thinly sliced	sea salt, to taste
2 TBSP balsamic vinegar	finely grated parmesan cheese, to taste
1 TBSP maple syrup or packed brown sugar	herbes de Provence, to taste

\*French-style Dijon contains whole mustard seeds

Fold here →

### Directions

1. Core and cut the tomatoes into slices 1/4 inch thick. Sprinkle the slices with salt and lay on paper towels to draw out excess moisture.
2. Heat a large pan over medium-low heat. Melt butter and caramelize the onion, adding water to the pan to deglaze if onions begin to brown before they have fully softened.
3. As the onions finish, add the vinegar and maple syrup or brown sugar, cooking until the moisture has evaporated.
4. Preheat the oven to 400°F. Roll out the phyllo dough on a baking sheet or pizza stone.
5. Evenly spread the Dijon mustard over the surface. Spread the onions over the mustard, lay the tomatoes in a single layer over the onions, and sprinkle with salt, parmesan, and herbes de Provence.
6. Bake at 400°F for about 40 minutes.

**Total Time:** 2 hours 20 minutes

**Serves:** 8

← Fold here