

Tomato Mushroom Basil Tart

375°F

Serves 6

This is great savory tart to have in your freezer for a fast appetizer or main dish.

1/2 recipe	savory butter tart dough, unbaked
6 oz	mozzarella cheese, divided
4 cloves	peeled garlic
3 oz	Romano cheese
1 cup	loosely packed fresh basil leaves
5 medium	roma tomatoes, stem removed
3 ozs	mushrooms, sliced
1/2 cup	mayonnaise
1/8 tsp	ground white pepper
1/8 tsp	salt

1. In work bowl fitted with shredder blade, process mozzarella cheese. Take about 1/2 cup of cheese and sprinkle top of tart dough; set aside. Place remainder cheese in a bowl. In work bowl fitted with metal blade process Romano cheese and peeled garlic until fine, about 30 seconds. Place in the cheese bowl. In work bowl fitted with metal blade process basil until coarsely chopped, about 10 seconds. Set aside in a medium bowl. In work bowl with slicing blade process the tomatoes until all are sliced. Drain on paper towels for 10 minutes. Arrange tomato slices and mushrooms atop cheese in tart shell. Take basil and sprinkle over tomatoes. In a medium bowl combine the mozzarella cheese, peeled garlic, Romano cheese, mayonnaise, white pepper and salt. Spoon mixture evenly over the basil; spreading evenly to cover the top.
2. Bake in preheated oven at 375°F oven for 35 to 40 minutes or until top is golden and bubbly. Serve warm. If desired, garnish with basil leaves.

Tip: If you do not set the tomatoes on paper toweling the savory tart will be very watery.

Variation: You can try some of the colorful heirloom tomatoes in place of all Roma varieties.