

Heirloom Tomato & Blue Cheese Tart

Serves 6-8

I love the strong, pure flavors of this tart, but if you find blue cheese too powerful, lighten it a bit by using half blue cheese and half soft goat cheese

- 1 sheet frozen puff pastry, thawed according to package directions**
- 6 ounces blue cheese, at room temperature (or 3 ounces blue cheese and 3 ounces goat cheese)**
- ½ to 2 tablespoons whole milk or half-and-half**
- 2 to 3 medium-size heirloom or other tomatoes**
- ½ teaspoon freshly ground black pepper**
- ½ teaspoon minced fresh thyme**
- 1 teaspoon extra virgin olive oil**

Instructions: Preheat an oven to 400°.

On a floured surface, roll out the puff pastry into a circle a scant ¼-inch thick and about 10½ inches in diameter. Transfer it to a 9-inch tart pan. Pat into the bottom and sides and trim the edge so it's even with the rim. Put it in the freezer to chill for 15 minutes.

In a small bowl, using a fork, crumble the cheese and mash together with the milk or half-and-half, starting with ½ tablespoon, until the consistency is spreadable but still has some lumps of cheese. Set aside.

Slice tomatoes about ¼-inch thick. Arrange on paper towels and blot to remove most of juices; set aside.

Remove pastry from freezer. Bake until light golden brown, about 20 minutes. Remove from oven and let cool about 15 minutes.

Spread the cheese mixture evenly over the bottom of the pastry. Cover with the tomato slices in a tightly packed single layer. Sprinkle with the pepper and thyme and drizzle with the olive oil.

Bake until the crust is deeper golden brown and the tomatoes have collapsed, about 10 minutes. Transfer to a rack and let stand for 20-30 minutes before serving.

To serve, gently slide a knife around the edges to release any pastry that might be sticking, then remove the bottom and place the tart on a serving plate. Cut into wedges and serve warm.

Per serving: 120 calories, 5 g protein, 5 g carbohydrate, 9 g fat (4 g saturated), 16 mg cholesterol, 315 mg sodium, 0 fiber.