

A Light Summer Entrée

(serve with your favorite Virginia Viognier)

SUMMER TOMATO PISSALADIÈRE

Ingredients

- 2 Garlic cloves, minced
- 1 small Onion, finely chopped
- 1 small Zucchini, cut into 1/3 inch dice
- Salt and freshly ground Pepper
- 2 lbs medium to large Tomatoes, sliced to ¼ inch
- ½ lb Red Cherry Tomatoes, halved
- 1 Tb herbes de Provence
- 1 3-oz jar of Anchovy filets, drained
- ¼ cup freshly grated Parmesan Cheese
- Extra Virgin Olive Oil for drizzling

Preparation

1. Preheat oven to 375.
2. Make your own or use pizza dough from the dairy. On a lightly floured surface, roll out the dough to 13"x16" rectangle about ¼" thick. Fold in half and transfer to large baking sheet. Unfold and refrigerate about 15 minutes, until firm.
3. Assemble the tart. Fold up the edges of the dough. Scatter it with the garlic, onion and zucchini and season with salt and pepper. Arrange the tomato slices in overlapping rows inside the rim of the dough. Fill in any gaps with the cherry tomatoes. Season the herbes de Provence and salt and pepper. Decorate with the anchovy filets then sprinkle the Parmesan over the tart and drizzle with olive oil.
4. Bake in upper third of oven for 30 minutes. Move to the lowest oven rack and bake for 25 additional minutes longer or until crust is crisp and browned. Let cool about 5 minutes and cut into 4" squares. Serve warm or at room temperature.

