

The French Country Kitchen

French Tomato Tarte

1 sheet Puff Pastry*
3-4 tablespoons mayo
1 tablespoon sunflower oil
1 cup slice onions
¼ teaspoon kosher salt
1 clove garlic, minced
2 large firm but ripe tomatoes (thinly sliced)
1 cup Gruyere cheese
2 springs thyme (about 1 teaspoon)
a few Black olives
2 tablespoons unsalted butter, melted

Preheat oven to 425 degrees.

Place puff pastry on a board and cut into two. Place rectangles onto a baking pan lined with parchment paper. Around the edges, slightly score with a knife. Brush approximately 2 tablespoons mayo on each piece of pastry inside the lines. Place back in the fridge, uncovered.

In a medium sized pan, heat the oil and sauté the onions with the salt till golden brown – 15 to 20 minutes (the longer the better). Reduce heat and add in the garlic and cook a further minute. Remove from pan and cool on a plate.

Prepare the remaining ingredients. Slice the tomatoes. Shred the Gruyere cheese and prepare the thyme leaves. Melt the butter.

Remove tray of pastry from the frig. Sprinkle the cheese over the mayo. Evenly distribute and spread the caramelized onion mixture. Arrange the tomatoes overlapping down the middle of each pastry. Sprinkle with thyme and place black olives on top of tomatoes. Brush the edges with the melted butter and drizzle the remaining on top of the tomatoes.

Please in the freezer for 5 minutes.

Bake for 15 to 20 minutes, or until pastry is puffed and golden brown. Remove from pan immediately and place on a serving board.

**Thaw puff pastry sheets in the fridge for a few hours or overnight.*