

# Savory Summer Tart

**Creamy goat cheese, heirloom tomatoes, olives, basil and capers layered in a sweet and savory cornmeal crust**

**Chef Samantha Izzo, Simply Red Bistro at  
Sheldrake Point Vineyards, Ovid, NY**

*Preheat oven to 350°F*

## Crust Ingredients

2 cups white flour  
1¾ cups cornmeal  
30 tablespoons cold butter, cut into cubes  
9 tablespoons white sugar  
1 teaspoon salt  
3 egg yolks  
¼ cup ice cold water

## Crust Preparation

*Place flour, cornmeal, butter, sugar and salt into a food processor with a blade attachment. Pulse until the mixture resembles coarse crumbs; slowly add the egg yolks and water. As soon as the dough comes together, turn the processor off.*

*Press dough into a 10" removable-bottom tart pan with 2" high sides. Place in fridge until ready to bake.*

## Filling Ingredients

3 cups cream cheese, room temperature  
2 cups goat cheese  
1 cup parmesan cheese  
3 eggs  
½ tablespoon salt  
fresh ground pepper to taste

## Filling Preparation

*In a standing mixer, place all the above ingredients. Mix on medium speed until well incorporated and there are no lumps present in the mixture. Place filling in tart shell.*

## Tomato Filling Ingredients

2 large size heirloom tomatoes, diced  
1 garlic clove, sliced  
½ cup mixed, pitted olives  
½ cup chopped fresh basil, parsley and cilantro (about 3 tablespoons each)  
¼ cup capers, drained  
¼ cup olive oil  
1 tablespoon salt  
fresh ground black pepper to taste

## Tomato Filling Preparation

*Toss all ingredients together in a bowl. Place this mixture over the goat cheese filling in a decorative manner. Bake on the center rack of the oven for 30 minutes. You will know the tart is done when the filling is firm to the touch. Allow to cool for ½ hour before serving. Enjoy it with a nice green salad.*

Goat cheese from Lively Run Goat Farm  
Heirloom tomatoes from Stick and Stone  
Basil, parsley and cilantro from Gothic Eve's Bed and Breakfast  
Garlic from Blue Heron

Makes 6 to 8 servings  
Suggested wine serving: Sheldrake Point Vineyard Dry Rosé

