

# Eggplant Tart

Recipe Modified From *Frog Commissary Eggplant Pepperoni Tart*.

<u>CRUST:</u>	
1 ¾ Cups	Organic White Flour Germ Restored
¾ Tsp	Salt
½ Tsp	Organic Sugar
9 TB	Cold Unsalted Butter
¼ Cup	Ice Water
<u>FILLING:</u>	
1/3 Cup	Olive Oil
10 Cups	Peeled, Diced Organic Eggplant -- about 2-1/2 pounds
3 TB	Minced Garlic
2	Organic Tomatoes - sliced
¾ Tsp	Crumbled Dried Rosemary
1 Tsp	Dried Thyme
1 Tsp	Salt
½ Tsp	Pepper
1 Pound	Fresh Mozzarella
½ Pound	IL Pastore Cheese Coarsely grated
¼ Pound	Locatelli Cheese Grated

CRUST: Preheat oven to 375; Pulse flour, salt, sugar, butter, and shortening in a food processor. Start and stop the machine until the mixture is crumbly. Add the ice water and pulse briefly until the mixture begins to pull away from the sides and form a ball. Let the dough rest 1/2 hour at room temperature. On lightly floured surface, roll dough for an 11" tart shell. Ease it into the pan and trim the edges. Prick the dough all over with a fork, then line with parchment or foil and fill with dried beans or rice. Bake for 8 minutes, remove liner with its filling and bake the shell for 7 minutes more or until lightly browned. Cool to room temperature.

FILLING (recipe continues on back):

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FILLING (recipe continues on back):

FILLING: Heat the olive oil in a large skillet. Add the eggplant, garlic, and herbs; Sauté the eggplant over medium low heat about 15 minutes or until tender; season with the salt and pepper; preheat the oven to 375 degrees; spread the sautéed eggplant in the pre-baked tart shell. Bake for 15 minutes. Sprinkle on the cheeses. Bake 10-15 minutes more until the cheese is bubbly. Let sit 5 minutes before slicing.

Notes:

FILLING: Heat the olive oil in a large skillet and herbs; Sauté the eggplant over medium low heat about 15 minutes or until tender; season with the salt and pepper; preheat the oven to 375 degrees; spread the sautéed eggplant in the pre-baked tart shell. Bake for 15 minutes. Sprinkle on the cheeses. Bake 10-15 minutes more until the cheese is bubbly. Let sit 5 minutes before slicing.

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