

# POTATO AND PROVENCAL VEGETABLE TART

Ingredients	Amounts
<i>For the short-crust pastry dough</i>	
All-purpose flour	200 grams
Butter, cold and cut into small cubes	110 grams
Cold water	2-4 tablespoons
<i>For the tart</i>	
Tomato, sliced to 1/8-inch thick	200 grams
Medium German butterball potatoes, cleaned	500 grams
Piquillo peppers, peeled and seeded	150 grams
Eggplant, peeled and sliced to 1/8-inch thick	150 grams
Zucchini, sliced to 1/8-inch thick	50 grams
Rosemary, picked and chopped	1 tablespoon
Extra-virgin olive oil	As needed
Salt	To taste

## Method

### *For the tart dough:*

1. Place the flour and butter in a food processor, and pulse until flour resembles wet sand.
2. Add 2 tablespoons water and pulse until dough comes together, adding more water, if needed.
3. Cover dough with plastic wrap and refrigerate at least 30 minutes. When ready, roll to desired thickness.
4. Roll out short crust pastry to 1/4-inch thick, set into a 10-inch tart mold with a removable bottom, reserve chilled.

### *For the tart filling:*

1. Preheat convection oven to 200 F.
2. On a sheet pan lined with a silicon baking mat, place sliced tomatoes. Drizzle with extra-virgin olive oil, season with salt, and dry in the oven for 2 hours. Remove from sheet pan and reserve chilled.
3. In a large pot, bring salted water to a boil. Blanch potatoes for 90 seconds and drain. On a sheet pan lined with towels, place potatoes in a single layer. Blot until completely dry, reserve chilled.
4. On additional sheet trays lined with towels, place peppers, eggplant, and zucchini slices in a single layer. Season with salt and reserve chilled.

### *Assembling the tart:*

1. Remove the tart dough from refrigeration. To assemble the first layer of filling, scallop half of the potatoes on the bottom of the crust. Drizzle with a scant amount of extra-virgin olive oil, a pinch of salt, and a pinch of rosemary.

2. Repeat the process with half of the eggplant. Continue to layer using all of the peppers, tomatoes, and zucchini. Top with the remaining eggplant and finish with a layer of potatoes.
3. Chill for 30 minutes prior to baking.

*Baking the tart:*

1. Preheat convection oven to 350 F.
2. Place assembled tart on a sheet pan and bake for 90 minutes, or until the crust is golden brown and thoroughly cooked. As the tart bakes, you will need to periodically press the potatoes down using a spatula. This will help the potatoes to maintain their shape and take on a uniform, caramel color. If potatoes reach the desired color in advance of being fully cooked, cover with a layer of parchment followed by foil. Continue baking, until the vegetables are soft when pierced with a knife.
3. Remove and allow tart to rest for 90 minutes before slicing.

**Yield: 1 tart / 12 servings**

*Recipe courtesy of Chef Mark Sullivan, Spruce*