



# Puff Pastry Tomato Tart



Delicious summer tomatoes and fresh corn top this super easy version of the classic tomato tart. Puff pastry replaces the traditional pie crust, while pesto and burrata create a healthier filling. You'll need to thaw the puff pastry first, so factor that into your prep time.

<b>Course</b>	Main Course
<b>Cuisine</b>	American
<b>Keyword</b>	tomato tart
<b>Prep Time</b>	15 minutes
<b>Cook Time</b>	25 minutes
<b>Thaw time</b>	30 minutes
<b>Total Time</b>	1 hour 10 minutes
<b>Servings</b>	9 slices
<b>Calories</b>	275kcal
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## Ingredients

- 1 sheet frozen puff pastry\* thawed according to package directions
- 1 cup basil pesto (prepared or homemade)
- 1 tablespoon light mayo or Greek yogurt
- 1 ear ear raw corn, kernels removed
- 16-20 cherry tomatoes, sliced in half
- 1 ball burrata, sliced thickly
- 1 tablespoon fresh basil, sliced chiffonade
- salt and pepper

## Instructions

1. Preheat oven to 400 degrees F.
2. Unfold the thawed sheet of puff pastry (if folded, place on a sheet of parchment or a silicon mat. Roll out the puff pastry lightly to smooth out the creases, retaining a rectangular shape. Use a fork to poke holes in the dough (called "docking"). Fold up the edges of the puffy pastry one half turn (this will create a frame for the tart ingredients when baked).
3. Stir together the pesto and the mayo/yogurt, and spread a thin layer evenly over the puff pastry.
4. Sprinkle the uncooked corn kernels over the pesto. Arrange the burrata slices over the pesto, and add the cherry tomato halves between the burrata.
5. Sprinkle salt over the tomatoes, and then top the tart with a few grinds of black pepper and the basil strips.
6. Slide the parchment paper onto a baking sheet, and bake the tomato corn tart for 20 to 25 minutes, or until golden brown with puffy edges. Slice, and serve immediately.

## Notes

\* puff pastry is often sold 2 sheets per box. Let the sheet thaw before you attempt to unfold it.

For a vegan version: replace the burrata with vegan ricotta, or any creamy vegan cheese; replace the mayo/Greek yogurt with vegan substitutes (or skip).

## Nutrition

Calories: 275kcal

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