



# potato tart

serves 4 as a main course, or 6-8 as a side

- 1 pint cherry tomatoes, halved
- 2 Tbsp. olive oil, plus extra for drizzling
- salt & pepper
- 1 lb. small new potatoes
- 1 large onion, thinly sliced (about  $\frac{3}{4}$  cup)
- 3 Tbsp. sugar
- 2 tsp. butter
- 4 sprigs fresh oregano
- 6 sprigs fresh thyme
- 4 oz. hard goat cheese, sliced (Cypress Grove's Midnight Moon or Beemster Goat are both good options)
- 2 oz. crumbled goat cheese
- 1 sheet puff pastry, rolled thin

Preheat oven to 275° and place tomatoes skin-side down on a baking sheet. Drizzle with about a tablespoon of olive oil, sprinkle generously with salt & pepper, and roast for 45 minutes.

Meanwhile, bring a large pot of water to a boil, add salt and potatoes and parboil for 15-18 minutes, until the potatoes can be easily pierced with a knife but are still somewhat firm. Drain and cool. Slice potatoes into 1" thick discs, discarding ends for a prettier tart (or use them, if you're not making it for company).

While the potatoes cool, sauté the onion over medium heat with a little salt for about 10 minutes, until golden brown.

To assemble the tart, brush a 9" cake pan\* with olive oil and line with a circle of parchment paper. (You're basically assembling the tart in reverse order, and then inverting it once it's baked.) Cook sugar and butter in small pan over high heat, stirring constantly, until you have a semi-dark caramel. Pour the caramel into the pan quickly and tilt the pan to spread the caramel evenly. Pick the oregano and thyme leaves off their stems and scatter generously over the caramel.

Fill the pan with potato slices, placing them snugly cut-side down. Tuck tomatoes and onion carefully into gaps and season generously with salt & pepper. Scatter the crumbled goat cheese evenly over potatoes and top with sliced goat cheese. Trim puff pastry sheet to 1" larger than the pan and lay it over the filling, tucking the edges down inside around the potatoes.

Whew. Have a glass of wine. At this point, you can refrigerate the tart for up to 24 hours. Or not.

When ready to bake, preheat the oven to 400°. Bake the tart for 20 minutes, then reduce heat to 350° and bake for an additional 15 minutes, until the pastry is golden brown. Remove the tart from the oven and let it settle for at least 5 minutes. When you're ready to serve the tart (and not before, or the pastry will get soggy!) hold an inverted platter or cutting board firmly on top of the pan and quickly flip them over together, then lift the pan off the tart. Serve hot, warm, or at room temperature.

\*If you want to double the recipe for a crowd, it fits perfectly in a half-sheet pan.