

## **Tante Marie's Cherry Tomato Tart**

### *Ingredients*

1 pkg. filo sheets  
4 Tbs. butter, melted  
2 Tbs. fresh thyme, minced  
2 boxes cherry tomatoes  
2 Tbs. extra virgin olive oil  
1 Tbs. balsamic vinegar  
coarse salt and freshly ground black pepper  
8 oz. soft goat cheese

### *Instructions*

Remove the filo from its package and keep covered with a dry towel. Cut a 4-inch round from a sheet of filo and lay it in a 3-inch tart pan. With a brush, coat the pastry with a thin layer of melted butter, sprinkle with fresh thyme. Add another layer of filo. Place a piece of wax paper in the tart shell, fill with pie weights, place on a baking sheet, while you assemble 7 more tarts in the same way.

Bake the tarts in a preheated 375 degree oven until the pastry around the edges of the tart is golden in color. Remove the wax paper and pie weights, and bake another five minutes to cook the bottom of the tart. Remove from the oven, and let cool on a rack.

Meanwhile, wash and stem the cherry tomatoes. Cut each tomato in half. Place the tomatoes in a medium sized stainless steel bowl. Add the olive oil, vinegar, salt and pepper to taste.

When ready to serve, spread an ounce of goat cheese in the bottom of each tart, fill with the marinated tomatoes and serve with a little green salad on the side, if desired.

**Serves 8.**

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Recipe idea from Gertrude's in New York and Pastis in San Francisco.