

Corn and Tomato Tart

WHY YOU'LL LOVE THIS CORN AND TOMATO TART

Serves: 4

Ingredients: Puff pastry, approx. 1 cup pesto, 1 tablespoon mayo, fresh corn (cut off the cob), parmesan cheese blend, cherry tomatoes, fresh basil.

Directions: Preheat the oven to 400°F.

Fold the edges of the puff pastry to ensure the heavy ingredients do not fall off. Do not roll out the pastry to make it larger.

Use a fork to dock the pastry so air can flow through and prevent the ingredients from sliding off. In a bowl, combine the pesto with the tablespoon of mayo to cut the bite of the pesto, then spread the mixture evenly over the pastry.

Layer the fresh corn cut off the cob, the parmesan cheese blend, and the cherry tomatoes on top. Finish by topping with additional cheese and fresh basil. Bake in the preheated oven at 400°F for 25 minutes until puffy and beautiful.

Dallas's Tip: Growing up in the country, corn and tomatoes were always table staples. This tart makes a wonderful addition to a brunch, party, or book club gathering.