

Ripe Red Berries

Living on less...

Beautifully and Simply.

Fresh corn, basil and tomato tart

1/3 cup butter, softened
2 Tbsp. sugar
1/2 tsp. salt
3 eggs
2/3 cup yellow cornmeal
2/3 cup all-purpose flour
1 cup half-and-half or light cream
1.5 cups fresh corn kernels (2-3 ears of corn, depending on size)
1/2+ cup coarsely chopped fresh basil
1/2+ tsp. salt
1/2+ tsp. freshly ground pepper
3/4 cup freshly chopped tomato
spring of fresh basil for garnish

First the cornmeal crust.

What to do;

1. In a medium bowl beat butter with electric mixer on medium to high for about 30 seconds.
2. Add sugar and 1/2 tsp. salt. Beat until combined.
3. Beat in 1 of the eggs until combined.
4. Beat in cornmeal and flour, until ball begins to form.
5. Shape into disk with hands and wrap in wax paper and chill for 30-60 minutes or until easy to handle.

Next, preheat oven to 350 degrees F.

- Lightly press dough on bottom and up sides of 9-inch tart pan with removable bottom...work dough towards the sides of the pan and then gently with your fingertips, force the dough upwards, along the sides of the tart pan, keeping the thickness even all around and up to the brim. This is not as complicated as it sounds. The dough is so malleable, it moves upwards with ease...make sure you keep all sides uniform and to the brim (to prevent overflow, over the top of the crust, when filling).
- Line crust with double thickness of foil and bake for 10 minutes; remove foil and bake for an additional 6-10 minutes more, or until pastry is set.

While that is happening...

- In a medium bowl whisk together the remaining two eggs and cream.
- Stir in corn, basil and 1/2 tsp. salt and pepper.
- Pour over crust.

Bake for 35-40 minutes or until set. Let stand for 10-15 minutes. Remove sides of pan to serve.
Top with chopped tomato and fresh basil.
Makes 8 servings or more if sliced smaller...

Enjoy.

www.riperedberries.wordpress.com

