

Filo Tomato Tart

Category: Appetizer

Servings: 6

Rating: 10

Source: Sandra McKee, Sunset Magazine, July 2007

Description:

Ingredients:

ibutter	2 tablespoons melted, approximately
ifilo dough	8 sheets
iparmesan cheese	1/2 cup, approximately
isweet onion	1/2 of one large, sliced thinly
imozzarella cheese	1/3 cup, approximately
icheddar cheese	1/3 cup, approximately
itomato	3-4 tomatoes, sliced very thinly
'salt and pepper	to taste
ibasil	1/2 cup, minced

Instructions:

Layer eight sheets of the filo dough succesively with melted butter and a sprinkling of parmesan between each sheet. Butter a baking pan and the top layer of filo. Spinkle a final layer of parmesan on top of the filo and place the filo stack in the baking pan. Spread the onion slices over the dough and then cover with a thin layer of mozzarella and cheddar cheese.

Place the tomatoes over the onions, overlapping slightly to cover the tart. Season with salt and pepper and sprinkle with the minced basil. Bake in a pre-heated 375° oven for approximately 30 minutes, or until the filo is browned and the tomatoes are roasted.

Let cool for a few minutes and cut into squares with a pizza wheel. Serve with additional basil if desired.