

Savory Italian Tart

from Wilton



INGREDIENTS:

- 1 package (8 oz.) refrigerated puff pastry dough
- 2 sweet Italian sausage links (1 lb.), discard the casings
- 2 large tomatoes, diced
- 2 tablespoons chopped fresh basil
- 1 clove garlic, minced
- 2 tablespoons shredded Parmesan cheese
- 1/4 cup shredded cheddar cheese
- 3 tablespoons milk
- 2 eggs
- 1/2 cup heavy cream
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

DIRECTIONS:

Preheat oven to 425F.

Roll puff pastry on floured surface into a circle approximately 13 inches wide.

Press dough into tart pan.

Place a piece of foil over dough and fill with dried beans or pie beads.

Bake 8-10 minutes or until golden.

Meanwhile, cook sausage in a large skillet over moderately high heat, stirring and breaking up pieces, until the sausage is no longer pink, about 7 minutes.

Drain well.

Transfer sausage to large bowl, add tomatoes, garlic, basil, pepper, salt and cheese.

In separate bowl, whisk eggs, cream and milk together.

Combine both mixtures; mix well.

Pour into baked shell and bake an additional 15 minutes.

Reduce oven temperature to 350F. Bake an additional 10-12 minutes or until egg mixture is set and golden.

Remove from oven; cool 5-10 minutes before cutting.