Savory Cheese Tart

Ingredients

1-1/2 cups all-purpose flour

1/4 tsp. salt

1 tsp. sugar

1 stick very cold unsalted butter, cut into 32 pieces

4 to 5 Tbsp. ice water

8 oz. fresh mozzarella pearls

2 plum tomatoes, sliced

2 Tbsp. sliced black olives

2 Tbsp. sliced mushrooms

Fresh basil

Directions

Preheat oven to 350º F. Wash and dry two 5.5-inch tart pans with removable bottoms, and set aside.

Mix flour, salt and sugar together in a small bowl, then transfer to a food processor. Add cold butter cubes. Process until mixture resembles coarse cornmeal with the butter pieces no larger than the size of peas. Add ice water and pulse just until the dough pulls together.

Remove dough from processor, work into a ball, then flatten into a disc. Wrap in plastic and refrigerate for 30 minutes. When ready to use, divide dough in half, roll each portion out until it is 1/8-inch thick, and press into prepared pans. Pierce the dough several times with a fork.

Put tarts in oven. Bake 15 to 20 minutes or until golden brown. Remove from oven and place on wire rack for 5 minutes. To release the ring from the tart pan, invert a serving bowl that's slightly smaller than the hole in the bottom of the pan onto the countertop. Place the tart on the base of the bowl and gently press down to slide off the ring. Fill each tart with equal amounts of mozzarella pearls, then place tarts on a baking sheet. Pop back in oven for 1 minute or until cheese has melted. Remove from oven and top with sliced tomatoes, black olives, mushrooms and fresh basil. Serve immediately.