THE J.M. SMUCKER Co

Summer Vegetable Tart

Prep Time	Cook Time	Serves	Difficulty
20 mins	35 mins	8	N/A

Ingredients

- **Filling:**
- 3 cups (750 mL) thinly sliced vegetables (tomatoes, zucchini, eggplant, peppers)
- 2 tsp (10 mL) salt
- 1 cup (250 mL) ricotta cheese
- 1 egg
- 1 tsp (5 mL) finely chopped garlic
- salt and pepper to taste
- 1/4 cup (50 mL) chopped fresh basil, plus additional basil for garnish
- olive oil for garnish, optional
- **Pastry:**
- 2 cups (500 mL) **Robin Hood®** All Purpose Flour

  Robin Hood® Original All Purpose Flour

- 1 tsp (5 mL) salt
- 3/4 cup (175 mL) All Vegetable Shortening
- 4-8 tbsp (50-125 mL) cold water
- 1 egg, beaten

Directions

Step 1:

Sprinkle vegetables with salt and place in colander over a plate to catch the liquid. Let stand 20-30 minutes or until vegetables look slightly wilted. Carefully dry vegetables with paper towel. Meanwhile, combine remaining filling ingredients in medium bowl. Set aside.

Step 2:

Line a baking sheet with foil. Preheat BBQ to high (425°F/220°C).

Step 3:

Pastry: Blend flour and salt in a large mixing bowl. Using a pastry blender or your fingers, work in shortening until coarse crumbs form. Sprinkle 4 tbsp (60 mL) water over dough; using a fork, mix in until dough is slightly moist. Add remaining water if needed. Roll dough on a lightly floured surface, into a 13” (33 cm) circle. Don’t worry if it comes out a different shape, the more rustic looking the better! Transfer pastry to prepared baking sheet. Spread the cheese mixture in the middle of the circle, leaving a 1” (2.5 cm) border for folding. Arrange vegetables on top of cheese. Fold edges of pastry over filling overlapping slightly. Brush pastry with beaten egg.

Step 4:

Bake on preheated BBQ 5 minutes. Turn off one side of grill, and place pan on side that is off. Continue baking 25-30 minutes or until pastry is golden. Remove and garnish with fresh basil and drizzle with olive oil if desired. Serve warm.

Images

