



Heirloom Tomato Tart *(from the NY Times)*

1 frozen pie crust
1 ½ pounds ripe heirloom tomatoes (about 4 medium)
½ cup store bought pesto
¼ cup shredded mozzarella
1 TBSP finely chopped fresh basil

1 TBSP finely chopped fresh oregano
3 large eggs
1/3 cup heavy cream
½ tsp kosher salt
½ tsp ground black pepper

- Bake the pie crust as per directions.
- Cut the tomatoes into ½ inch slices. Place in colander and drain excess tomato liquid for about 20 minutes.
- Spread ¼ cup pesto in even layer on parbaked crust. Sprinkle the shredded mozzarella over the pesto. Sprinkle fresh basil and oregano over the cheese.
- In medium bowl, prepare the custard: whisk together the eggs, cream, salt and pepper until combined.
- Place tomatoes evenly over the cheese and herbs in overlapping concentric circles
- Pour custard evenly over the tomato slices. Swirl the pan to evenly distribute the liquid. Bake until filling is set and won't jiggle when shaken, about 35 minutes.
- Remove from oven and cool slightly before serving warm. This tart can also be served at room temperature.

Enjoy!

Who are Oasis Senior Advisors? Paul & Susan Doyle | 475.619.4123 | 914.356.1901

OasisSeniorAdvisors.com/CT-NY

What do they do? They help people find the right Assisted Living or Memory Care community, or anything else they might need related to senior care.

Who should I tell about Oasis. Anyone who has questions about senior living or care. Someone who wants their questions answered in a confidential, personal manner and at no cost.

