

Goat Cheese & Honey Tomato Tart: Sweet, Savory & Elegant Summer Bake

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OVEN
350°F

TIME
30-35 min

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INGREDIENTS

1 sheet shortcrust pastry (pâte brisée)
4 ripe medium tomatoes, thinly sliced
200g (about 7 oz) goat cheese (chevre), crumbled or sliced
2 tablespoons honey
2 tablespoons olive oil
1 teaspoon fresh thyme leaves (or ½ tsp dried)
Salt and freshly ground black pepper, to taste
A few fresh basil leaves for garnish (optional)

DIRECTIONS

1. Preheat : Oven: Preheat your oven to 180°C (350°F).
2. Prepare : Pastry: Carefully unroll the shortcrust pastry and fit it into a tart pan (a 9-10 inch pan is ideal). Gently press it into the bottom and up the sides. Prick the bottom of the pastry all over with a fork. This helps prevent it from puffing up during baking.
3. Prepare : Goat Cheese Mixture: In a medium bowl, crumble the goat cheese. Add the olive oil, fresh thyme, salt, and black pepper. Mix well with a fork until thoroughly combined.
4. Spread : Cheese Mixture: Spread the goat cheese mixture evenly over the bottom of the prepared pastry crust.
5. Arrange : Tomatoes: Arrange the thinly sliced tomatoes in an overlapping pattern over the goat cheese mixture. You can create a beautiful spiral or simply layer them neatly.
6. Drizzle : Honey: Drizzle the honey evenly over the arranged tomato slices, ensuring it's well distributed.
7. Bake the : Tart: Place the tart in the preheated oven and bake for approximately 30-35 minutes, or until the pastry crust is golden brown, the tomatoes are tender and slightly caramelized, and the cheese mixture is bubbly.
8. Cool & : Garnish: Remove the tart from the oven and let it cool on a wire rack for a few minutes before slicing. If desired, garnish with fresh basil leaves just before serving. Serve warm or at room temperature.

SWAPS & NOTES

Shortcrust Pastry: Using a good quality store-bought shortcrust pastry (pâte bris e) is a fantastic shortcut.

If you're feeling ambitious, a homemade pastry will also work wonderfully.

Tomatoes: Ripe, juicy tomatoes are key here.

Heirloom tomatoes can add beautiful color.

TIPS FOR SUCCESS

Blind Bake (Optional but Recommended): For an extra crisp crust that won't get soggy, consider blind baking your pastry shell for 10-15 minutes before adding the filling.

Place parchment paper over the pastry, fill with pie weights or dried beans, and bake.

Remove weights and paper before adding filling.

Thinly Slice Tomatoes: Thin, even slices of tomato ensure they cook through nicely and prevent the tart from becoming watery.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/goat-cheese-honey-tomato-tart-sweet-savory-elegant-summer-bake/>