

SPICE OF THE MONTH CLUB:
CUMIN

MEXICAN TOMATO TART WITH CUMIN PASTRY

SERVINGS: 38 TOTAL TIME: 40
MINS



INGREDIENTS

For the Pastry

- 2 cups of flour
- 2 1/2 tsp of cumin
- 1 stick chilled unsalted butter, cut into tablespoon-size pieces
- 1/4 tsp salt
- 3 tbsp ice water, or more as needed

For the Filling

- 1 tbsp extra-virgin olive oil
- 2 medium onions, chopped
- 2 green bell peppers, cored, seeded, and chopped
- 28 oz canned diced tomatoes
- 1/2 tsp crushed red pepper flakes
- salt
- pepper
- 5 large eggs

DIRECTIONS ON BACK

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For the Pastry

1. Preheat the oven to 400 degrees.
2. Combine the flour, cumin, butter and salt in a food processor. Pulse until the butter is reduced to pieces and the size of peas. With the motor running, dribble in the ice water one tablespoon at a time until the dough just starts to hold together. Add extra water as needed.
3. Lightly flour the work surface.
4. Transfer the dough to the work surface; knead the dough briefly, then shape it into a flat disk. Use a rolling pin to roll it out to about 14 inches in diameter, then carefully transfer it to the pan. Trim the edges even with the rim and prick the bottom with a fork in several places, then cover it with parchment paper or foil and add dried beans or coins to weigh it down. Bake for about 20 minutes, until the pastry feels firm to the touch.
5. Remove the paper or foil and the weights; bake for 10 minutes, until the bottom feels crisp. Remove from the oven; reduce the temperature to 350 degrees.

For the Filling

1. Pour the oil in a large skillet over medium heat. Once the oil shimmers, add the onions and bell peppers. Cover and cook until the vegetables begin to get tender, 5 minutes. Stir in the tomatoes and crushed red pepper flakes; cook, uncovered, until the filling becomes quite thick, 15 to 20 minutes, stirring occasionally. Remove from the heat, add salt and pepper as needed.
2. Spread the filling evenly in the crust. Create a large depression in the center, for one of the eggs, and four more, evenly spaced around the edge. Crack the eggs into the depressions and season each one with salt and pepper.
3. Cover the tart with foil. Bake until the egg whites are set but the yolks are still runny, about 20-30 minutes.