

Everyday Healthy! Everyday Delicious!

From the Kitchen of Janice Feuer Haugen

Tarte Soleil – Puff Pastry Sun Tart with Sundried Tomato Tapenade & Pesto

Fill the tart with $\frac{3}{4}$ -1 cup of your favorite thick and boldly-flavored filling. The combination of Sundried Tomato Tapenade and pesto makes this Tarte Soleil especially tasty.

To serve, use your fingers to break off the “rays of the sun.” Dip them in the optional Herbed Yogurt Sauce and enjoy. In spite of its complex appearance, Tarte Soleil is actually pretty easy to make. I’ve written detailed directions to guarantee your success.

Inspired by and adapted from a number of Internet cooks, including the [Smitten Kitchen](#).

Makes One 11 $\frac{1}{2}$ inch Tart

Active Time 65 minutes

Total Time 2 hours including baking and resting

Sun Dried Tomato Tapenade

Makes $\frac{3}{4}$ cup

1 medium clove garlic, peeled

$\frac{1}{2}$ cup sundried tomatoes in oil

$\frac{1}{3}$ cup pitted Kalamata olives

$\frac{1}{4}$ cup coarsely chopped parsley

1 teaspoon each coarsely chopped oregano and thyme

$\frac{1}{8}$ teaspoon Aleppo pepper or other red pepper flakes

Pinch salt

Pesto of Choice

$\frac{1}{4}$ cup [Garlic Scape](#), [Basil](#), [Parsley/Scallion](#), etc.

Puff Pastry

1.1 pound package Pepperidge Farm Puff Pastry Sheets, defrosted overnight in the refrigerator or for 3-4 hours at room temperature

Egg Wash

1 egg yolk beaten with a pinch of salt and 1 teaspoon of water

Herbed Yogurt Sauce (optional)

1 $\frac{1}{2}$ cups plain Greek Yogurt

2 tablespoons balsamic vinegar

1 tablespoon fresh lemon juice

1 tablespoon extra-virgin olive oil

$\frac{1}{4}$ cup finely chopped parsley, chives and/or basil

$\frac{1}{4}$ teaspoon salt

8 twists freshly ground black pepper

Prepare the Tapenade/Pesto Filling

1. With the food processor running, drop the garlic through the feed tube. When chopped, stop the processor. Use a spatula to scrape the garlic off the sides. Add all the remaining ingredients. Blend until the tapenade becomes a coarse purée.
2. Stir 4 tablespoons of pesto into the tapenade.
3. Refrigerate this mixture while you prepare the pastry.

Prepare the Tarte Soleil

1. Cut two pieces of parchment paper to fit a baking sheet at least 12 x 12 inches in size.
2. Keeping one package of puff pastry in the refrigerator, roll out the other package of pastry on one of the pieces of parchment paper to form an 11 ½ inch square.
3. Use a pot lid or bowl to cut out the largest possible circle from the pastry. Transfer the pastry and parchment paper to a baking sheet and place in the refrigerator. Repeat with the second package of puff pastry on the second piece of parchment paper. Transfer it to the refrigerator.
4. Remove the first pastry circle from the fridge. Spread the filling mixture on the circle, to within ¼ - ½ inch of the outer edge. Use a brush to lightly wet the edge of the pastry. Top with the second circle. Use your fingers to lightly press the pastry together.
5. Place a 2 ½ inch diameter glass or jar lid in the center of the pastry. Use a ruler and the tip of a sharp paring knife to score the pastry from the edge of the glass or jar lid to the outer edge of the pastry at 12, 3, 6 and 9 o'clock.
6. Score *each* quarter in half, making 2 triangles. Score each of the 2 triangles in half to make 4 triangles. Then score the 4 triangles to make 8. You'll have 32 triangles when you're done. Place the tart in the freezer for NO MORE than 5 minutes before continuing.
7. Use sharp scissors to cut each triangle cleanly along the score lines from the outer edge to the edge of the glass or jar lid.
8. Remove the glass or jar lid. Place your index finger of your left hand at the top of a triangle (where the glass or jar lid was). Use your right hand to twist that triangle 3 times. Go around the circle, repeating with each of the remaining 31 triangles.
9. Admire your work.
10. Refrigerate the Tarte Soleil for at least another 5 minutes.
11. Prepare the *Herbed Yogurt Dipping Sauce*. Whisk together the ingredients, adjusting the salt and pepper to taste. Place it in a bowl for dipping. Refrigerate it covered, until ready to serve the tart.
12. When you are ready to bake the tart, heat the oven to 400 degrees. *Prepare the Egg Wash* and brush it over the tart. Bake for 20 minutes.
13. Rotate the tart 180 degrees and lower the temperature to 375 degrees. Bake another 10 minutes or until the Tarte Soleil is a rich golden brown all over.
14. Remove the tart from the oven. Let the tart cool for 10 minutes before transferring it to a serving platter.
15. Serve Tarte Soleil with the optional Herbed Yogurt Dipping Sauce.