

Eggplant Crostata

4-6 servings

For the dough:

1 cup all-purpose flour
½ tsp kosher salt
1 tsp baking powder
1 stick unsalted butter, chilled & cut in ½ inch pieces
½ cup sour cream or crème fraiche, chilled

For the topping:

6 small eggplants
¼ cup goat cheese
¼ cup roasted pepper strips
¼ cup extra virgin olive oil
1 tbl smoked paprika
salt & pepper

Preheat the oven to 500 degrees. Place 4 eggplants on a baking tray and roast in the oven 45 minutes to 1 hour, or until the skins are charred and the flesh is tender to the touch. Cool to room temperature. Peel away the skins and scoop the roasted flesh into a food processor. Add 3 tablespoons of olive oil and the smoked paprika and season with salt and pepper. Puree until smooth.

For the dough:

Place the flour, salt and baking powder in a food processor. Pulse a few times to mix, then add the chilled butter. Pulse until the butter is just incorporated; some pea sized pieces are ok, but do not over blend. Add the chilled sour cream and blend until the mixture just begins to form a mass. Turn out onto a piece of parchment paper and use the edges of the paper for press the dough into a disc. Wrap in plastic and chill at least 2 hours or overnight.

To assemble the tart:

Preheat the oven to 425 degrees. Slice the remaining eggplant as thinly as possible. Lightly flour a work surface and roll the dough into a 12-inch round about 1/8 inch thick. Roll the dough over the rolling pin and unroll it onto an inverted baking sheet. Spread ½ cup of eggplant puree over the dough, leaving a 2 inch border. Layer the eggplant slices over the surface of the puree, then brush with the remaining olive oil and season with salt & pepper. Scatter over the roasted pepper strips and goat cheese. Bake the tart for 30-40 minutes or until the crust is golden brown. Remove from the oven and cool on a wire rack. The tart can be served warm or at room temperature.

**recipe by Allison Jenkins for CamilleStyles.com*