

Heirloom Tomato and Onion Tart with Pancetta, Basil, and Mint

3 large heirloom tomatoes (2 ¼ - 2 ½ pounds)

Kosher salt

Freshly ground black pepper

1 tablespoon extra-virgin olive oil, plus more for drizzling

2 slices (approximately 5 ounces) ¼-inch-thick cut pancetta, cut into ¼-inch-thick cubes

1 medium yellow onion, thinly sliced into half-rounds

1 tablespoon balsamic vinegar

1 sheet frozen puff pastry, thawed

¼ cup chiffonade of fresh mint

2 tablespoons dry bread crumbs, divided

¼ cup chiffonade of fresh basil

1 (8 ounce) ball fresh mozzarella, cut into seven ¼-inch-thick slices

½ cup grated Parmigiano-Reggiano

Preheat oven to 400 degrees F.

Deseed each tomato by slicing across just under the stem end, and using your finger or the handle of a spoon, remove the seeds from the tomato's cavities, leaving the firm flesh walls of the tomato intact, and discarding the seeds and any of the tomato's juices. Cut each tomato into ¼-inch-thick slices, liberally salt and pepper both sides of each slice, and place on three layers of paper towels to weep.

Heat the olive oil in a medium skillet over medium heat. When the oil is hot, add the pancetta and cook until lightly golden, about 6 minutes. Add the onions and cook with the pancetta until the onions are soft and start to turn a light golden brown, 8 to 9 minutes. Remove the skillet from the heat, stir in the vinegar until well combined. Allow the mixture to cool in the pan.

Lightly butter a non-stick 10-inch tart pan with removable rim. On a lightly floured surface, roll the puff pastry out until it is large enough to fill the tart pan. Fit it into the tart pan and trim off any overhanging pieces of pastry. Place the pan in the refrigerator to chill for 10 minutes.

To assemble the tart, spoon the cooled onion mixture onto the chilled pastry, evenly distributing the onions and pancetta. Scatter the mint over the onion mixture. Sprinkle 1 tablespoon bread crumbs over the top. Overlap the tomato slices in a circular pattern, using the

smaller slices to fill in the center of the tart. Scatter the basil over the tomatoes and evenly space the mozzarella slices on top of the basil. Sprinkle 1 tablespoon bread crumbs over the entire tart, followed by the Parmigiano. Drizzle with olive oil.

Bake for 28 to 30 minutes, until the crust's edge and mozzarella are golden brown. (Place a baking sheet on the rack below if the tart starts to drip while baking.) Remove the outer rim and let the tart cool on a wire rack for 20 minutes before slicing, and serving warm. The tart may also be left to cool completely before slicing and serving at room temperature. Serves 8 to 10.