Caramelised onion, ricotta and roast tomato tart

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This gluten-free tomato tart is packed with fresh flavours, perfect for a summer picnic or brunch with friends.

Ingredients (serves 6)
For the tart

- ½ cup chilled butter, cut into 1 cm cubes
- ½ tsp sea salt
- 1 large free-range egg
- 1 tbsp ice water
- ¼ cup [almond meal](#)
- ¼ all-purpose gluten-free flour, plus extra for dusting
- ¾ cup [buckwheat flour](#)

For the filling

- 8–10 medium-sized truss or Roma tomatoes, sliced
- 2 tbsp extra-virgin [olive oil](#)

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- ½ tbsp butter
- 1 medium red onion, thinly sliced
- ½ tbsp coconut sugar
- 100 g salted ricotta cheese
- Handful fresh basil, chopped
- Sea salt and cracked pepper
- Olive salt, optional, to serve

Method

Tart

Preheat oven to 180°C. Put butter and salt in a food processor and pulse until smooth. Add egg, water, almond meal and gluten-free flour and pulse until combined, then add buckwheat flour and pulse until mixture forms a ball. Scrape dough onto a lightly floured piece of baking paper, dust with flour and shape into a disc. Wrap with the waxed paper and refrigerate for at least one hour or until firm. Roll out dough between two sheets of lightly floured baking paper, remove top sheet, then gently turn upside down onto a pie plate. Peel off baking paper and press dough into pan. This mix can be a little crumbly, so if it tears, simply patch with extra dough. Bake in preheated oven for 15 minutes or until crust is lightly golden. Remove from oven.

Filling

Preheat oven to 180°C. Line 2 baking trays with paper. Arrange tomatoes on the baking tray, making sure there is no overlap. Drizzle with half the oil, season with salt and pepper, and bake for 20 to 30 minutes or until the tomatoes have softened. Meanwhile, heat the rest of the olive oil and the butter in a large frypan over medium-high heat. Add red onion and cook until onion is soft. Add sugar and cook until caramelised. Set aside to cool.

To assemble...

First, spread the pie plate with a layer of the salted ricotta and top with a layer of the caramelised onion. Arrange the roasted tomato, slightly overlapping, on top and sprinkle with half the fresh basil. Season with salt and pepper and bake for 15 to 20 minutes, or until tomatoes are just starting to dry out. Remove and top with remaining basil and a sprinkling of olive salt.

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