

tomato, sausage, and bacon tart

makes 18 tarts

This looks like a lot of leg work, but if you take the steps one at a time, you'll find they're all manageable. And wow! They are so worth it – rich, flavorful, bright. An excellent hors d'oeuvre for a holiday party!

ingredients

Pie dough

- 313 g all-purpose flour
- 85 g cold lard or shortening, cubed
- 135 g cold butter, cubed
- 1 tsp salt
- 1 tsp sugar
- 1/2 cup + 2 tsp ice water

Tomato jam

- 2 Tbsp olive oil
- 1 cup red onion, diced
- 1 tsp smoked paprika
- 1 tsp cumin seeds
- 3 cups grape tomatoes, cut in half
- salt & pepper to taste
- 1-2 Tbsp water (*as needed*)
- 2 tsp brown sugar
- 4 tsp apple cider vinegar

Filling

- 1 lb hot Italian sausage, removed from casings
- 4 oz pancetta
- 18 pieces aged white cheddar (cut off block, pieces about 1 inch square and 1/4 inch thick)

notes

Feel free to use your own pie dough recipe and to shorten this process with store-bought pastry or tomato jam/compote as desired.

preparation

First, make pie dough:

1. Mix flour, sugar, and salt. Toss butter in to coat, then roughly break up butter with fingers, smushing and tearing each cube.
2. Toss in lard and quickly repeat cube smashing, breaking up any particularly large pieces of butter or lard remaining.
3. Add cold water until dough just starts to hold together when squeezed.
4. Turn out dough, one half at a time, onto plastic wrap. Wrap and work into a round about 1 inch thick, then rest discs in the fridge at least an hour, up to overnight.

While dough rests, make tomato jam:

1. Add oil to a small sauce pan over medium-high heat. Add onion and pinch of salt. Cook until onion begins to soften and become transparent.
2. Add paprika and cumin and cook for 30 seconds. Add tomatoes, salt, and pepper, and cook until the tomatoes soften and the liquid starts to boil away. Add water if needed to avoid burning.
3. Add sugar and vinegar, bring to a boil, then turn down low to simmer about 5 min. Remove from the heat and let cool.

As tomato jam cools, prep muffin tin and cook meat fillings:

1. Roll out dough to about 1/4 inch thick and use a round pastry cutter or the top of a large cup to cut out circles, rolling out cut out circles a little more as needed, then use to line a muffin tin that's been buttered or sprayed with Pam. Place dough-lined muffin tin in fridge to stay cool.
2. Cook pancetta over medium heat in a frying pan. Remove once crispy to a bowl lined with paper towel.
3. Cook sausage meat in leftover pancetta fat, breaking up into crumbles with a wooden spoon. Once nicely browned, remove from the pan with a slotted spoon and set aside.

Finally, assemble and bake:

1. Preheat oven to 375 F.
2. Place a Tbsp of tomato mixture in the bottom of each tart shell, fill with mix of pancetta and sausage, and top with cheese.
3. Bake at 375 for 15-20 minutes, until pie dough is golden brown and cheese is melted.
4. Let cool 10 minutes before removing from tin. Use a knife to poke around edges – they should come free easily once set and sturdy enough to move. Cool and enjoy!