

# HEIRLOOM HORS D'OEUVRES



**PREP:** 30 m | **COOK TIME:** 7 m | **SERVES:** 10

*Made with fresh heirloom tomatoes.*

## INGREDIENTS

6 tablespoons freshly grated Parmigiano-Reggiano cheese  
1 1/2 tablespoons unsalted butter, softened  
1 tablespoon all-purpose flour  
Freshly ground pepper  
1 1/2 cups finely diced heirloom tomatoes  
1 tablespoon snipped chives  
1 teaspoon coarsely chopped tarragon  
2 teaspoons extra-virgin olive oil  
Salt

## MAKE AHEAD

The parmesan tuiles can be stored in an airtight container for up to 1 week. Re crisp in a warm oven before topping with the tomato salad.

## DIRECTIONS

- 1 Preheat the oven to 400° and line a large baking sheet with parchment paper.
- 2 In a medium bowl, combine the Parmigiano-Reggiano cheese with the butter, flour and a generous pinch of pepper and mash the ingredients until a dough forms.
- 3 Form the dough into a 4-inch log. Cut the log into 12 equal slices and arrange the slices on the baking sheet. Using your fingers, press the slices into 1 1/2-inch rounds.
- 4 Bake the tuiles on the lowest rack in the oven for about 7 minutes, rotating the pan halfway through baking, until the tuiles are golden brown and sizzling.
- 5 Let the tuiles cool completely, then transfer them to a paper towel-lined plate and blot the excess fat.
- 6 In a small bowl, toss the heirloom tomatoes with the chives, tarragon and olive oil and season with salt and pepper.
- 7 Spoon the salad over the tuiles and serve right away.