

Rice Recipe Winner | 2017 Arkansas Rice Expo
TOMATO TART WITH BROWN RICE CRUST

INGREDIENTS

9 inch deep fluted tart pan with removable bottom or a deep dish pie pan

FOR CRUST

3 cups cooked brown rice

2 eggs

1 small onion diced and 1 garlic clove, sautéed

1/3 cup of grated Romano cheese

¼ cup of loosely packed and shredded Fontina or any other melting cheese

Basil and Parsley, fresh chopped, 2 tablespoons each

FILLING

3 cups ricotta cheese, drained

2 eggs

1 clove garlic, grated on a microplane

1/3 cup of grated Romano cheese

½ cup of shredded Fontina or any other melting cheese

Basil and Parsley, fresh chopped, 2 tablespoons each

TOPPING

Vine ripened tomatoes, any kind, either quartered or cut in half depending on size, enough to cover the top of tart

INSTRUCTIONS

1. In a bowl, combine the rice, beaten eggs, sautéed garlic and onion, cheeses and herbs, mix well.
2. Pat rice mixture into an olive oil sprayed tart or pie pan
3. Place filled tart pan on a baking sheet then into a 350 degree f. oven for 25 minutes
4. Remove rice crust and let it cool down.
5. Turn up oven temp to 400 degrees f.
6. Mix ricotta, cheeses, herbs, eggs and garlic for the filling then spread evenly onto the cooled rice crust.
7. Place your tomatoes all over, slightly sinking them into the ricotta mixture.
8. Drizzle olive oil on top of the tomatoes and tart then bake for 30 minutes or until ricotta is set.
9. To finish it, I like to place mine under the broiler to get it a nice golden color on top, but if you do that, keep checking and don't walk away from the stove!
10. Let it cool a little before slicing.
11. Garnish with chopped fresh basil.

Makes 8 servings | \$1.24 per serving