Potato Rosemary Tart
Makes 48 small squares, 24 rectangles

1 package (14 to 17 ounces) frozen all-butter puff pastry, defrosted according to package
directions
Flour (for rolling the dough)
1 egg, beaten with 1 tablespoon water
4 tablespoons chopped fresh rosemary
2/3 cup coarsely grated Parmesan
2-3 medium Yukon Gold potatoes, unpeeled and scrubbed
2 tablespoons olive oil
Salt and pepper, to taste

1. Set the oven at 400 degrees. Line a baking sheet with parchment paper.

2. Lightly flour a work surface. Unwrap the pastry and unfold it. Lightly roll the dough, just
enough to flatten it if it is uneven. Cut the dough in half lengthwise to form 2 long strips, each
about 5 inches wide by 15 inches long (exact measurements will depend on the size of the
pastry sheet). Transfer the rectangles to the baking sheet. With a fork, press along all sides of
the dough rectangles to make a ¼-inch border. Brush the rectangles all over with egg wash.
Prick the center all over with a fork.

3. Sprinkle each rectangle with 1 tablespoon of the rosemary and ⅓ cup of the Parmesan.

4. Using a mandoline or thin, sharp knife, cut the potatoes into 1/8-inch thick (or thinner) slices.
Spread them evenly over the pastry. Brush with oil. Sprinkle with salt and pepper.

5. Bake for 30 to 35 minutes, checking after 20 minutes to see if the pastry has puffed unevenly.
If so, deflate with the tip of a paring knife. When done, the potatoes should be browned and
tender when pierced with a skewer and the pastry golden at the edges.

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