

## Gruyere sweet peppers tart

Total: 40 minutes prep

Serve: 2-3

- 2 large yellow and orange/red sweet peppers each
- 1 teaspoon white or brown sugar
- 2 tablespoon vermouth
- 1 Tbsp. Unsalted butter
- Sea salt and pepper, for seasoning
- 1 sheet frozen puff pastry dough, thawed
- 1/2 cup finely grated Gruyere cheese
- 1-2 Tbsp. chopped fresh thyme
- 1 egg
- 1 Tbsp. water



Photography: Henri T. de Hahn

1. Preheat oven to 450F
2. Thinly slice peppers and cook over medium heat in a non-stick pan until they're soft about 10-15 minutes. Season with salt and pepper and add vermouth and let cook a little longer.
3. On a lightly floured surface, unfold the puff pastry. Cut out approximately 3-inch round circles from half of the dough. Set circles aside
4. Set puff pastry in tart pan with removable bottom, only half which does not
5. Top the pastry with half of the Gruyere cheese, then cover with cooked peppers and thyme
6. Sprinkle with remaining grated Gruyere and cover with other side that has the holes
7. Set cut out circles around each hole.
8. Beat egg with water, then brush the edges of the pastries with egg wash.
9. Bake until cheese is melted and pastries are golden-brown, about 20 minutes. Serve immediately, refrigerating any leftovers.

NOTE 1: Very good even two days later

NOTE 2: Serve with chicken Thai chicken skewers with peanut sauce