

## Tomato Basil Tart

1 unbaked pie crust  
5 plum or 3 regular sized tomatoes  
1 1/2 cups loosely packed fresh basil leaves  
4 cloves of garlic  
2 TBLSP. olive oil  
1/3 cup grated parmesan cheese  
2 cups grated mozzarella cheese  
1/4 tsp. fresh ground pepper  
1 small jar sliced mushrooms

Yield: 1 - 8 to 9 inch tart

Put crust in pie dish. Press with tines of fork; bake according to directions.

Immediately upon removing crust from oven, sprinkle with 1 cup mozzarella cheese.

Slice tomatoes and drain on paper towels. When tomatoes are drained, arrange on top of mozzarella cheese.

Mince basil and mix with garlic. Sprinkle basil mixture over tomatoes.

Sprinkle basil layer with olive oil.

Top with mushrooms, then pepper, then 1 cup mozzarella cheese. Finally, sprinkle with parmesan cheese.

Bake at 400° for 35 to 40 minutes. Let stand 5 to 10 minutes; cut into wedges and serve.