**Tomato and Goat Cheese Tart**

Serves 6 NY Times Cooking

Pastry:

1 teaspoon active dry yeast

pinch sugar

1/2 large egg, at room temperature, beaten

2 tablespoons olive oil

1/2 cup whole-wheat flour

1/2 cup unbleached flour (more as needed)

¼+ teaspoon salt

Filling:

2 tablespoons spicy mustard

1 ½ pounds ripe tomatoes

 Salt and freshly ground pepper

2 to 3 tablespoons chopped fresh basil

3 eggs

8 ounces goat cheese, at room temperature

1 tablespoon extra virgin olive oil

 Pastry: Dissolve the yeast in 1/2 cup lukewarm water in the bowl of a mixer, add the sugar, and allow to sit until the mixture is creamy, about 5 minutes. Beat in the egg and the olive oil. Combine the flours and salt, and stir into the yeast mixture. Work the dough until it comes together in a coherent mass, adding flour as necessary. Turn out onto a lightly floured surface, and knead gently for a few minutes, adding flour as necessary, just until the dough is smooth — do not overwork it. Shape into a ball. Place in a lightly oiled bowl, cover the dough tightly with plastic wrap, and allow to rise in a draft-free spot until doubled in size, about one hour.

 Turn the dough out onto a lightly floured surface, gently knead a couple of times. Cover the dough loosely with plastic wrap, and let rest for five minutes. Then roll out into thin rounds, as directed in each recipe, and line pans. If not using right away, freeze the dough to prevent it from rising and becoming too bready. The dough can be transferred directly from the freezer to the oven.

 Filling: Preheat oven to 450-degrees. Slice the tomatoes into ½-inch rounds and place on lightly oiled parchment paper over a baking sheet. Lightly salt and pepper the tomatoes and lightly brush with olive oil. Bake 15 to 30 minutes depending on the intensity of the tomato flavor. Set aside to cool.

 Turn the oven down to 350 degrees. Oil a 10-inch removable bottom pan and line it with the pastry. Keep in the refrigerator while you prepare the filling.

 Brush the mustard over the bottom of the dough. Arrange the tomatoes over the mustard in concentric circles, overlapping them slightly. Sprinkle with the herbs.

 Beat together the eggs and goat cheese. Season with salt and pepper and pour over the tomatoes. Drizzle on the olive oil. Place in the oven and bake 30 to 40 minutes, until the top is nicely browned. Remove from the heat and allow to cool for 10 minutes before serving. Serve hot, warm or at room temperature.

 To Reheat: Place tart in preheated 350-degreen oven for 20 minutes.