

Corn and Basil Tart

1/3 cup butter, softened
2 tablespoons sugar
1/2 teaspoon salt
3 eggs, divided
2/3 cup yellow cornmeal
2/3 cup all purpose flour
1 cup half and half
1 1/2 cups fresh corn kernels, about 3 ears
1/4 cup coarsely snipped fresh basil
1/2 teaspoon salt
1/4 teaspoon black pepper
Chopped tomato and basil
Olive oil
Salt

For cornmeal crust: In a medium bowl, beat butter with electric mixer on medium to high speed for 30 seconds. Add sugar and 1/2 teaspoon salt. Beat until combined. Beat in 1 egg until combined. Add in cornmeal and as much of the flour as you can with the mixer. Stir in any remaining flour. Form dough into a disc and wrap in plastic. Pat dough onto bottom and sides of a 9" quiche pan or tart pan with removable bottom. To help compact and even out the crust, press with a small glass. Line pastry with double thickness of foil and bake 10 minutes at 350 degrees; remove foil. Bake 4-6 minutes more.

Meanwhile for filling: In a medium bowl, whisk together remaining 2 eggs and half and half. Stir in corn, basil, 1/2 teaspoon salt and the pepper. Pour into pastry shell. Bake 35-40 minutes or until set. Let stand 10 minutes. Remove sides of pan to serve, if using a tart pan. Otherwise cut into wedges. Sprinkle with chopped tomato and additional basil mixed with a little olive oil and salt.