



Remys Festive Winter Tart

A Tart with a Story

This tart reminds me of my grandson, Remy. He loves that cartoon rat chef. One winter, he asked for a “fancy rat” dish. So we made this. I still laugh at that.

It is not hard to make. It just looks grand. All those colorful circles make everyone smile. That is why it matters. Food should bring joy before you even take a bite.

Why a Homemade Crust?

You could buy a crust. But homemade is different. You mix the cold butter and flour. It feels like sand. Then it becomes a dough in your hands.

That feeling connects you to your food. It tastes better because you made it. That is my second “why it matters” thought. Love is the best ingredient you can add.

The Vegetable Rainbow

Look at those colors! Yellow squash, green zucchini, red peppers. Slice them thin. A sharp knife works just fine. Doesn’t that smell amazing? All fresh and green.

You arrange them in circles. Start from the outside and work in. It is like making a edible flower. What is your favorite colorful vegetable to cook with?

The Secret in the Bottom

Before the veggies, we add two things. Goat cheese and fresh basil. The cheese gets soft and creamy as it bakes. The basil smells like summer.

Together, they make a tasty base. Every bite has that creamy, herby surprise. *Fun fact: goat cheese is often easier to digest than cow's cheese.* Try it and see.

Baking and Sharing

Pop it in the oven. Soon, your whole kitchen will smell wonderful. Let it cool a little before you slice. It can be warm or at room temperature.

This tart is perfect for sharing. It feeds a crowd. Do you prefer it as a main dish or as an appetizer to share with friends?

A Note for Everyone

My friend Maeve cannot eat gluten. So we tried this with gluten-free flour. It worked beautifully. The crust was still flaky and good.

That makes me happy. Good food should be for everyone. It is nice to have recipes that can change for the people you love. What is a dish you have changed to fit your family's needs?

Ingredients:

Ingredient	Amount	Notes
All-purpose flour	1 1/2 cups	For the tart crust
Salt	1/2 teaspoon	Plus more to taste for filling
Ground black pepper	1/2 teaspoon	Plus more to taste for filling
Unsalted butter	6 tablespoons	Cold and diced
Vegetable shortening	3 tablespoons	Cold and diced
Ice water	3 tablespoons	
Yellow squash	1 1/2	Sliced into 1/8-inch rounds
Zucchini	1 1/2	Sliced into 1/8-inch rounds
Red bell peppers	1 1/2	Sliced into 1/8-inch rounds
Red onion	1/4	Sliced into thin half-moons
Firm goat cheese	3/4 cup	Shredded
Fresh basil	2 tablespoons	Thinly sliced
Extra-virgin olive oil	1 tablespoon	



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Instructions

Step 1: First, make your dough. Mix the flour, salt, and pepper in a bowl. Toss in the cold butter and shortening. Use your fingers to pinch it all together until it looks like crumbs. Slowly add the ice water and mix until it forms a ball. Flatten it into a disk, wrap it up, and let it rest in the fridge. (Keep everything cold for a flaky crust!) This part is like making play-dough, but tastier. Do you think the dough feels sandy or sticky before you add the water? Share below!

See also [Spiced Sweet Potato Cheddar Fritters](#)

Step 2: Roll out your chilled dough on a floured counter. Gently lift it into your tart pan. Press it into the corners and trim the edges. Line it with foil and fill with dried beans. Bake it for 25 minutes, then take the beans out. Bake it for 5 more minutes until it's light gold. Let it cool completely. I use old rice as my baking weights. It works just as well as beans!

Step 3: Now, slice all your vegetables thinly. A mandoline makes this easy, but a sharp knife works too. You want pretty, even rounds. Slice the squash, zucchini, and bell peppers. Cut the red onion into thin half-moons. See all the bright colors? Doesn't that look amazing? It's like a summer garden on your cutting board.

Step 4: Sprinkle the goat cheese and basil over the cool crust. Now, have fun arranging the vegetables. Start from the outside edge. Overlap the slices in a colorful pattern. Work your way in circles to the center. There's no wrong way to do this. It's your edible artwork! I still laugh at my first tart. The pattern was a bit wobbly, but it tasted wonderful.

Step 5: Drizzle a little olive oil over your beautiful tart. Give it a sprinkle of salt and pepper. Bake it for about 30 minutes. Your kitchen will smell incredible. It's done when the veggies are soft and the crust is golden. Let it sit for a few minutes before you slice. This lets the flavors settle. Then, share your masterpiece!

Creative Twists

This tart is a wonderful canvas for your ideas. Try using different vegetables you love. Thin slices of eggplant or sweet potato would be lovely. You can also change the cheese. A soft feta or ricotta would be delicious instead of goat cheese. For a cozy flavor, sprinkle some fresh thyme or rosemary over the top before baking. Which one would you try first? Comment below!

Serving & Pairing Ideas

This tart is a full meal on its own. I love it with a simple green salad on the side. A bowl of tomato soup makes a cozy partner, too. For a drink, a crisp apple cider is perfect. It's sweet and fizzy. For the grown-ups, a glass of chilled white wine pairs beautifully. It cuts through the rich cheese. Which would you choose tonight?

See also [Festive Chocolate Braided Dutch Oven Bread](#)



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Keeping Your Tart Tasty

This tart keeps well for two days in the fridge. Just wrap it tightly. You can also freeze it before baking. Assemble the tart in the pan, then wrap it well. Bake it frozen, adding ten extra minutes.

I once reheated a slice in the microwave. It got soggy. Now I use my toaster oven. A few minutes makes the crust crisp again.

Batch cooking saves busy days. Make two crusts at once. Freeze one for a future quick meal. This matters because good food should help you, not stress you. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Is your dough too crumbly? Add a teaspoon more ice water. Too sticky? Sprinkle a little flour. I remember when my first crust fell apart. A bit more water fixed it.

Are the vegetables sliding? Layer the cheese and basil first. They act like glue. This matters for a beautiful, neat slice.

Is the crust shrinking? Chill the dough in the pan before baking. This helps it hold its shape. A good crust builds your kitchen confidence. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use a 1-to-1 gluten-free flour blend. It works perfectly.

Q: Can I make it ahead? A: Absolutely. Prep the crust and veggies a day early. Assemble and bake the next day.

Q: No goat cheese? A: Feta or ricotta are fine swaps. Use what you love.

Q: Can I double the recipe? A: You can. Just use two tart pans. Baking time stays the same.

Q: Any optional tips? A: A *fun fact*: a mandoline makes thin slices easy. But a sharp knife works too. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this colorful tart. It always feels like a celebration. Food is best when shared with stories and smiles.

I would love to hear about your kitchen adventures. Tell me how it went for you. **Have you tried this recipe?** Your stories are my favorite thing to read.

Happy cooking! —Elowen Thorn.



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Remys Festive Winter Tart | 12

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Ratatouille Tart

Author: Elowen Thorn

Cooking Method:[Baking](#)

Cuisine:[French Vegetarian](#)

Courses:[Main Appetizer](#)

Difficulty: **Beginner**

Prep time: **45 minutes**

Cook time:**1 hour**

Rest time: **30 minutes**

Total time:**2 hours 15 minutes**

Servings: **6 servings**

Calories: **320 kcal**

Best Season:**Summer**

Description

A rustic Ratatouille Tart featuring a buttery homemade crust, layered

zucchini, yellow squash, bell peppers, red onion, goat cheese, and fresh basil. A visually stunning and flavorful vegetable tart perfect for any occasion.

See also Pho Noel Festive Broth

Ingredients

For the Tart Crust:

- 1 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 6 tablespoons unsalted butter, cold and diced
- 3 tablespoons vegetable shortening, cold and diced
- 3 tablespoons ice water

For the Filling:

- 1 1/2 yellow squash
- 1 1/2 zucchini
- 1 1/2 red bell peppers
- 1/4 red onion
- 3/4 cup firm goat cheese, shredded
- 2 tablespoons fresh basil, thinly sliced
- 1 tablespoon extra-virgin olive oil
- Salt and ground black pepper, to taste

Instructions

1. Prepare the Tart Dough: In the bowl of a stand mixer fitted with the

flat beater attachment, combine the flour, salt, and black pepper. Add the cold diced butter and shortening, tossing them gently with a fork to coat with the flour mixture. Mix on medium-low speed until the mixture resembles coarse cornmeal, with small pea-sized pieces of butter remaining. Gradually add the ice water, mixing on low speed until the dough begins to come together. Shape the dough into a flat disk, wrap it in plastic wrap, and refrigerate for at least 30 minutes.

2. **Pre-Bake the Tart Shell:** Preheat the oven to 375°F (190°C). Transfer the chilled dough onto a lightly floured surface and roll it out to a 1/4-inch thickness. Carefully fit the dough into a 9-inch tart pan, pressing it into the fluted edges and trimming any excess dough. Line the tart shell with aluminum foil and fill it with dried beans or pie weights. Bake for 25 minutes, then remove the weights and foil. Return the tart shell to the oven and bake for an additional 5 minutes until lightly golden. Allow the tart shell to cool to room temperature.
3. **Prepare the Vegetables:** Using a mandoline or a sharp knife, slice the yellow squash, zucchini, and red bell peppers into 1/8-inch thick rounds. Slice the red onion into thin half-moon shapes.
4. **Assemble the Tart:** Evenly distribute the shredded goat cheese and sliced basil over the bottom of the cooled tart shell. Arrange the vegetable slices around the outer edge of the tart, overlapping two slices each of yellow squash, zucchini, and red bell pepper, followed by three slices of red onion. Continue layering smaller circles of vegetables toward the center, using squash slices to cover the middle.
5. **Season and Bake:** Drizzle the assembled tart with extra-virgin olive oil and season with salt and freshly ground black pepper to taste. Bake in the preheated oven for approximately 30 minutes, or until the vegetables are tender and the tart shell is golden brown around the edges.
6. **Serve:** Allow the tart to cool slightly before slicing. Serve warm or at

room temperature as a main dish or appetizer.

Notes

To prepare this Ratatouille Tart gluten-free, substitute the all-purpose flour with a 1:1 gluten-free baking flour blend that includes xanthan gum for structure. Ensure all other ingredients used, including baking powders (if any) and garnishes, are certified gluten-free to prevent cross-contamination.

Keywords:Ratatouille, Tart, Vegetable, Goat Cheese, Rustic