Potato and Parmesan Tart

1 1/2 cups flour

1 teaspoon salt

10 Tablespoons butter, cut into 1/2" pieces

6-7 Tablespoons ice water

4 ounces cream cheese, softened

1 cup parmesan cheese

2 Tablespoons olive oil

2 teaspoons dijon mustard

1 1/2 teaspoons fresh rosemary, minced

1/4 teaspoon pepper

1 egg

1 pound russet or yukon gold potatoes, sliced 1/8" thick

1 shallot, sliced thin

Process flour, 1/2 t. salt and butter in food processor until crumbly.

Add 6 T. water and pulse until no dry flour remains.

Turn dough out onto counter and form into a 4" square.

Wrap in plastic wrap and refrigerate 1 hour.

Roll dough to a 11x14" rectangle on floured counter.

Whisk together cream cheese, 1/2 c. Parmesan, oil, mustard, 1 t. rosemary, 1/2 t. salt and pepper.

Whisk in egg yolk.

Add potatoes and shallot and stir to thoroughly coat potatoes.

Transfer filling to center of dough, leaving a 2" border on all sides.

Sprinkle with 6 T. parmesan and 1/2 t. rosemary.

Fold long sides of dough 1 1/2" over filling.  Repeat with short sides.

Beat egg white with 1 t. water and brush over folded crust.

Sprinkle 2 T. Parmesan over crust.

Bake 45 minutes at 375.

After 10 minutes, transfer tart to wire rack to cool 20 minutes.

Cut into slices and serve warm.