

Tomato and Basil Tart

Ingredients

150g Plain Flour

75g Butter or Margarine

2-3 Tablespoons Cold Water

2 Tomatoes

50g Cheese, e.g. Mozzarella, Gruyère, Cheddar

A Handful of Basil Leaves

100ml milk

2 Eggs



Method

1. Preheat the oven to 180°C
2. Make up the short crust pastry: sift the flour into the bowl
3. Rub the fat into the flour using your fingertips until it resembles breadcrumbs.
4. Add the cold water and start to mix to form a smooth dough.
5. Roll out thinly using pastry guides.
6. Line the tart dish with the pastry.
7. Trim the edges of the pastry using a round bladed knife
9. Grate the cheese and place on the pastry
10. Slice the tomatoes and arrange them on the cheese with torn up basil leaves
11. Beat the egg and milk together in the measuring jug with a fork.
12. Pour the egg mixture into the pastry case
13. Place the flan in the oven for 20 - 30 minutes until set and golden.