

# Tomato and basil tart

## Ingredients

100g plain flour  
50g butter or baking fat/block  
2-3 x 15ml spoons cold water  
2 tomatoes  
50g cheese, e.g. Mozzarella, Gruyere or Cheddar  
Handful of basil leaves  
2 eggs  
125ml semi-skimmed milk  
Black pepper



## Equipment

Weighing scales  
Sieve  
Mixing bowl  
Measuring spoons  
Palette knife  
Flour dredger  
Rolling pin  
Sandwich tin or 18cm flan ring  
Fork  
Chopping board  
Knife  
Grater  
Measuring jug  
Baking tray



## Method

1. Preheat the oven to 180°C or gas mark 4.



2. Make up the shortcrust pastry:
  - sift the flour into the bowl;



- rub the fat into the flour using your fingertips, until it resembles breadcrumbs;



- add the cold water and start to mix together;



## Method

- mix to form a firm, smooth dough.



3. Roll out the pastry, on a lightly floured surface.



4. Line the flan ring or sandwich tin.



5. Trim the edges of the pastry using the palette knife.

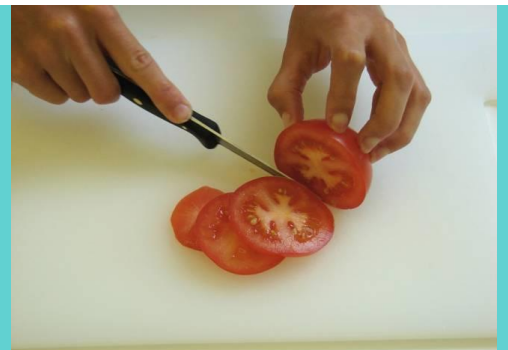


## Method

6. Prick the bottom of the pastry with a fork.



7. Slice the tomatoes.



8. Slice the cheese.



9. Whisk the eggs and milk together in the measuring jug using the whisk. Teat the basil into the mixture, then add a few twists of black pepper.



## Method

10. Pour the egg mixture into the pastry shell.



11. Arrange the tomato slices and cheese over the top.



12. Place on a baking tray and bake for 30 minutes, until golden and firm.

