



## Tomato and Basil Tart

### Ingredients

100g plain flour  
50g butter or margarine  
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 butter or margarine into the flour, using your fingertips, until it resembles breadcrumbs;

- add the cold water and start to mix together;



- 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.



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 fork. Tear the basil into the mixture, then add a few twists of black pepper.



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.

