



Tomato and Basil Tart

Ingredients per tray

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

Equipment

Sieve, mixing bowl, measuring spoons, palette knife, flour dredger, rolling pin, 15 cm tin foil flan dish, fork, chopping board, knife, grater, measuring jug, baking tray.

Method

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



2. Rub the butter or margarine into the flour, using your fingertips, until it resembles breadcrumbs;



3. Add the cold water and start to mix together;



4. Mix to form a firm, smooth dough. DIVIDE INTO TWO EQUAL PIECES



5. EACH Roll out the pastry VERY THINLY, on a lightly floured surface.



6. Line the tinfoil dish.



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



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



9. Slice the tomatoes.



10. Slice the cheese.



11. Whisk the eggs and milk together in the measuring jug using the fork. Tear the basil into the mixture.



12. Add a pinch of black pepper. Pour the egg mixture into the pastry shell



13. Arrange the tomato slices and cheese, over the top.



12. Place on a baking tray and bake for 20 minutes, until golden and firm.

