

Tomato and Basil Tart

Ingredients

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

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 180oC or gas mark 4
2. Start by making the shortcrust: Sift the flour into the bowl.
3. Rub the butter or margarine into the flour, using your fingertips, until it resembles breadcrumbs.
4. Add the cold water and start to mix together.
5. Mix to form a firm, smooth dough divide into two
6. Each of you roll out the pastry, on a lightly floured surface.
7. Line the tin foil dish, flan ring or sandwich tin.
8. Trim the edges of the pastry using the palette knife.
9. Prick the bottom of the pastry with a fork.
10. Slice the tomatoes.
11. Grate the cheese.
12. Whisk the eggs and milk together in the measuring jug with a fork. Tear the basil into the mixture, then add a pinch of black pepper
13. Pour the egg mixture into the pastry shell.
14. Arrange the tomato slices and cheese over the top.
15. Place on a baking tray and bake for 20 minutes, until golden and firm.

Top Tips

Add canned tuna or smoked salmon pieces and chopped cooked asparagus for a fancy dinner.

Use goats cheese and add sliced red pepper for a change.

Skills

Using the oven	Rubbing-in	Rolling-out	Combining/mixing	Weighing
Measuring	Grating	Slicing	Claw grip	

