

## 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.



8. Slice the cheese.



10. Pour the egg mixture into the pastry shell



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



7. Slice the tomatoes.



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.



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

