



Fennel & Zucchini tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For dough:

- 180 grams of wheat flour
- 60 grams of cold butter, sliced
- 5-6 table spoons of buttermilk or kefir

For topping:

- 1/2 of fennel, sliced
- 1 zucchini, sliced
- 2 eggs, whipped
- 100 ml of milk
- 100 grams of cottage cheese
- 1 table spoon of pesto
- pinch of nutmeg
- 1/2 tea spoon of white pepper
- 1 table spoon of oil

Instructions

1. Knead flour with butter till the butter is equally mixed with flour with no big butter chunks.
2. Add buttermilk or kefir to knead uniformed dough. Do not prolong it, too much warm emitted by your hands may spoil shortcrust pastry.
3. Place it in a fridge for minimum 30 min.
4. Meanwhile, fry fennel and zucchini for couple of minutes. Then remove from the heat and let it cool down.

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5. Mix eggs, with milk and cottage cheese, add nutmeg and white pepper, mix well.
 6. Take out the dough from the fridge, roll out, place into baking tray.
 7. Bake 15 min in preheated oven in 180 C degrees.
 8. Take out from the oven, smear with pesto, cover with fennel and zucchini, pour over the egg & milk mixture.
 9. Bake another 20 min.