



Avocado & Shrimp tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

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

Topping:

- 3 eggs, whipped
- 100 grams of cottage cheese
- 150 ml of milk
- 1/2 cup of grated smoked cheese
- 1 ripe avocado, halved and sliced
- 1/2 lemon, juice only
- 4 sun dried tomatoes, sliced
- fleshly ground black pepper
- salt
- 8 shrimps

Instructions

1. Knead flour with butter till the butter is equally mixed with flour without 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.
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4. Meanwhile, mash cottage cheese with a fork, mix with eggs, milk, smoked cheese, sun dried tomatoes, salt and pepper.
 5. Sprinkle avocado with lemon juice and add to the eggs & cheese mixture.
 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, pour over the egg & milk mixture and top with shrimps.
 9. Bake another 20 min.