



Broad bean 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 filling:

- 1 onion, cubed
- 1 orange bell pepper, cubed
- 1 cup of broad bean, cooked and peeled
- 2 eggs, whipped
- 200 ml of yoghurt
- 1/2 cup of grated cheese
- 4 tablespoons of basil leaves, chopped
- freshly ground black pepper
- 1 tablespoon 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, heat oil and fry onion and bell pepper for couple of minutes. Then remove from the heat and let it cool down.

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5. Mix yoghurt, cheese, eggs, basil and pepper.
 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, arrange vegetables and pour over the eggs & yoghurt mixture.
 9. Continue baking for about 25 min.