



Italian tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Crust:

- 125 grams of flour
- pinch of salt
- 75 grams of butter
- 2 tablespoons of water
- 1 teaspoon of oregano

Filling:

- 3 red onions, sliced
- 3 tomatoes, sliced
- 2 small eggplants, sliced
- 1 tablespoon of olive oil
- 1 ball of mozzarella, sliced
- pinch of salt
- freshly ground pepper
- 1 tablespoon of basil and oregano

Instructions

1. Sift flour and salt, add slices of cold butter, mix well, add oregano and water. Knead into uniformed dough.
2. Refrigerate 30 minutes.
3. Roll out the dough, transfer to tart baking pan, poke with fork.
4. Bake 10 minutes in 180 C degrees.
5. Meanwhile, heat olive oil and fry onions.

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6. Remove tart from the oven, arrange part of onion, tomatos, eggplants alternately, sprinkle ocasionaly with pepper, salt and herb.
 7. Place mozzarella sliced at the top.
 8. Return tart into oven, bake 15 minutes.