# Hokkaido Squash Tart

NIBBLEDISH CONTRIBUTOR

## Ingredients

Dough:

- 100 grams of whole wheat flour
- 80 grams of wheat flour
- pinch of salt
- 60 grams of butter
- 5-6 tablespoons of butter milk

Filling:

- 400 grams of cleaned Hokkaido squash, steamed, skin removed

- 50 grams of cleaned celeriac, steamed, diced
- 1/2 cup ricotta cheese
- 1 tomato, sliced
- 1/2 cup grated hard cheese
- 2 eggs, beaten
- Salt and pepper
- Chopped parsley

## Instructions

1. In big bowl sift both flours, add salt and chopped butter, bit by bit, mix, add butter milk, knead dough till it's smooth and uniformed.
2. Keep in refrigerator about 30 minutes.

3. Roll your dough and put it in a round tart baking tray; place in the fridge for 30 minutes.
4. In the meantime, blend the celeriac and Hokkaido squash, add eggs, ricotta cheese, parsley and half of the grated cheese. Mix until smooth and season with salt and pepper.
5. Bake dough about 10 minutes in preheated oven, in 180 C degrees.
6. Remove from the oven.

7. Pour this filling over the dough, and top with slices of tomato and sprinkle with the rest of the grated cheese.
8. Bake about 30 minutes or until golden in color.