



Tomatoes tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

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

Filling:

- 700 grams of red and yellow tomatoes
- 300 ml of cream
- 2 eggs
- 2 tablespoons of dried herbs (oregano, basil, mint)
- pinch of salt
- 1 teaspoon of nutmeg

Instructions

1. Knead flour with butter till the butter is equally mixed with flour without big butter chunks.
2. Add buttermilk 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, wash tomatoes, slice them and place in colander to remove excess

of liquid. Whisk eggs, add cream, salt, nutmeg and herbs.

5. Take out the dough from the fridge, roll out, place into baking tray.
6. Bake 15 min in preheated oven in 180 C degrees.
7. Take out from the oven, pour over half of eggs & cream mixture, arrange tomatoes and pour remaining eggs & cream.
8. Continue baking about 25 min.