Lemon flavored zucchini tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For dough:

- 180 grams of wheat flour
- 60 grams of cold butter, sliced
- 5-6 tablespoons of cold water
- pinch of salt

For filling:

- 2 tablespoons of olive oil
- 400 grams of zucchini, cut into thick matchsticks
- juice from 1/2 lemon
- 2 garlic cloves, crushed
- 2 eggs
- 200ml of milk
- 50g parmesan cheese, grated
- 1,5 tablespoon of dried herbs (basil, oregano, thyme)
- Salt and freshly ground black pepper

Instructions

1. Knead flour with butter till the butter is equally mixed with flour with no big butter chunks.
2. Add cold water and 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 garlic with zucchini. Sprinkle with lemon juice, fry 1

minute longer. Then remove from the heat and let it cool down.

5. Mix milk, parmesan cheese, eggs, herbs, salt 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 zucchini and pour over the eggs & cheese mixture.
9. Return tart to oven and bake for about 25 min.
10. Serve with salad.