



Pepper tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 1 cup of wheat flour
- 1 cup of yellow cornmeal
- 1 teaspoon sea salt
- 1/2 tablespoon honey
- 1/3 cup olive oil
- 1/3 cup ice water

Filling:

- 3 bell peppers, deseeded, cut in wedges
- 2 small tomatos
- 2 eggs
- 200 ml of milk
- 1/2 cup of grated parmesan cheese
- salt
- pepper
- 1 tablespoon of dried herbs
- 1 tablespoon of olive oil

Instructions

1. Mix flours, salt, honey and olive oil, knead, add water bit by bit, till dough is

uniformed.

2. Refrigerate 30 minutes.
3. Meanwhile heat olive oil in frying pan and fry peppers and tomatos about 5 minutes.
4. Mix milk, eggs, parmesan, salt pepper and herbs.
5. Roll out dough, transfer to tart baking tray, prick with fork, bake 10 minutes in preheated oven in 180 C degrees.
6. Remove from oven, arrange peppers and tomatos, pour in milk and cheese mixture.
7. Bake 20 minutes.