



Easy Cheese and Tomato Mustard Tart

NIBBLEDISH CONTRIBUTOR

Ingredients

For a 12 x 8" flan tin (15 slices):

- 150g cheddar cheese, grated
- 15 cherry tomatoes, halved
- 1 celery stick, chopped
- 2 tbsp red onion, chopped
- 1 tsp wholegrain mustard
- 200ml double cream
- 1 egg, beaten
- 450g shortcrust pastry

Instructions

1. Roll out the pastry to a large rectangle to line the base and sides of the tin. Prick the base with a fork, cover with some foil and some baking beads.
 2. Bake blind at 200 degrees C for 15 minutes, then remove the foil and beads to bake for another 5 minutes until lightly brown. Set aside.
 3. Fry the onion in a pan, then turn down to the lowest heat and stir in the cream and mustard.
 4. In a bowl, mix the cheese with the beaten egg. Add in the onion mixture.
 5. Pour the whole mixture into the baked pie crust. Scatter over the celery, then place the tomato halves evenly over the top (2 per slice!).
 6. Return to the oven at a reduced heat of 190 degrees C for another 25-30 minutes until the filling is set.
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