



Dill & feta tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 170 grams of wheat flour
- 2 tablespoons of cold water
- pinch of salt
- 135 grams of butter
- 35 grams of grated parmesan cheese

Filling:

- 200 grams of cream cheese
- 200 grams of feta cheese
- 2 eggs
- pinch of salt
- white pepper
- big bunch of dill or 2 small

Instructions

1. Sift flour into bowl, add salt, grated parmesan and butter. Knead dough, add cold water.
 2. Once dough is ready, place it in a fridge for minimum 30 minutes.
 3. Prepare filling, mash feta with fork, add cream cheese, salt, white pepper, whisk eggs lightly with fork and add to filling.
 4. Chop dill finely and add to filling.
-

-
5. Roll out dough and place it in tart baking tray, pour in filling.
 6. Bake in preheated oven in 180 C degrees for about 30 - 40 minutes.