

Roast Tomato and Blue Cheese Tart



Servings: 6

Prep Time: 30min

Cook Time: 45min

Ingredients

For the pastry crust

- ¼ cup (60 ml) cold butter
- ½ cup (125 ml) grated cheddar
- ¾ cup (180 ml) cake flour
- 2 tbsp. (30 ml) cold water

For the filling

- 2 jumbo eggs; beaten
- 1 cup (250 ml) fresh cream

- 400 g cherry tomatoes
- 100–125 g creamy blue cheese; crumbled
- 2 tsp. (15 ml) thyme; leaves only, chopped
- Black pepper
- 2 tbsp. (30 ml) olive oil
- Vine tomatoes; to serve
- Basil; to serve

Directions

For the pastry crust:

1. Preheat the oven to 200 °C. Adjust the oven rack to the middle position. Butter one 22 cm or 6 x 10 cm fluted loose bottom quiche tins.
2. Place all the pastry ingredients in your food processor and process all the ingredients until coarse crumbs form.
3. Turn out onto a floured surface and knead lightly to form a ball. Wrap in cling film and leave at room temperature for at least an hour. Roll out and line the pan, push pastry right up against the sides and slightly above the edge of the pan. Refrigerate for at least 30 min. Line the pan with foil and weigh it down with dry rice or beans. Bake blind for 10 min. Remove the foil and weights.
4. Brush the inside of the pastry with a little of the egg used in the filling. Bake for another 5 min. The egg-wash will waterproof the pastry.

For the filling

5. Reduce oven temperature to 180 °C.
6. Whisk eggs, cream and seasoning together.
7. Arrange blue cheese and tomatoes in the tart case. Pour the egg mixture over the filling.
8. Bake for 30–35 min. until the filling is firm and slightly puffy.
9. Heat olive oil in a pan over high heat and sauté the vine tomatoes.
10. Top the tart with vine tomatoes and fresh basil leaves before serving. Serve warm or at room temperature.

To freeze: leave to cool completely before wrapping in plastic and placing in your freezer.

Bake from frozen at 180 °C for 20–25 min for the large tart, or 12–15 min. for the smaller tarts.