

TOMATO AND COTTAGE CHEESE TART

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Preparation: 10mns

£: £1.80

Serves: 1 tart

Difficulty: Easy



Ingredients

A block of **Shortcrust Pastry**

A pot of cottage cheese (300grs)

2 eggs

20 leaves of tarragon

Thyme, salt, pepper

Equipments

2 metal bowls

METHOD

- . Start rolling the pastry to fit a tart case mould. Keep it in the fridge until you are ready with the tart filling.
- . Turn the oven at 180 degrees Celsius.
- . In a medium mixing bowl, mix the cottage cheese with the 2 eggs. Chop the tarragon, pick the thyme and add both in the mix. Season the mix with salt and pepper.
- . On a chopping board, half lengthways the cherry tomatoes.
- . Pour the mix into the tart case mould and top up with the tomatoes halved.
- . Bake the tart for 15-20 minutes.