

Cheese, Potato and Onion Tart

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This tart looks great and tastes even better. Drizzle it with balsamic vinegar for a delicious dinner party starter.

Ingredients:

250g pack shortcrust pastry, or 250g handmade pastry
1 large potato
2 small onions
2 garlic cloves
Few sprigs of thyme
3 eggs
150g goat's cheese
200g crème fraiche or single cream
Olive oil
Salt and pepper

Directions:

1. Roll the pastry out using flour so that it fits into a 23cm wide tart tin. Press the pastry into the tin and then chill the pastry for half an hour. Line the pastry with greaseproof paper and then fill the paper with rice or baking beans.
2. Cook it for fifteen minutes at 190C, then remove the paper and the rice and cook for a further five minutes or so.
3. Finely slice the onions and mince the garlic cloves. Chop the potato into small cubes. Whisk the eggs in a jug with the crème fraiche or cream and set them to one side.
4. Heat the olive oil in a pan and add the potato and the onion. Cook them gently for fifteen minutes or until tender. Season well and then add the garlic and the thyme and cook for another five minutes or so.
5. Put the vegetables into the pastry case and then add the goat's cheese. Spread everything evenly over the bottom of the pastry case and then pour the egg mixture over the vegetables. Season well.
6. Cook the tart for 30 minutes or so in a 180C oven until just cooked with a slight wobble in the middle.

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