

# **Tomato & Goat's Cheese Tart**

## **Ingredients**

- 150g/5oz Cream Plain Flour
- 1 medium Potato – cold & mashed
- 1 Onion – finely chopped
- 1 teaspoon dried Thyme
- 75g/3oz Butter
- 450g/1lb Tomatoes – thickly sliced
- 1 tablespoon Red Wine Vinegar (optional)
- 125g/4oz Soft Goat's Cheese or Cheddar cut in chunks
- A little Olive Oil

## **Method**

1. Melt 25g/1oz butter in a small pan and fry onion until beginning to brown. Add in half the thyme.
2. Place flour and remaining butter in a bowl and 'rub in' until it resembles breadcrumbs.
3. Add the onion and juices from the pan and the mashed potato.
4. Mix to form a soft dough and spread this out onto a greased 9"/23cm round baking sheet.
5. Arrange tomatoes on top of dough, drizzle with vinegar (if used) and sprinkle with remaining thyme. Place pieces of cheese on top and drizzle over the olive oil.
6. Place in preheated oven at 200°C/400°F/ Gas 6 and bake for 35-40 minutes.
7. Serve with a green salad.

## **For Food Processor**

1. Melt 25g/1oz butter in a small pan and fry onion until beginning to brown. Add in half the thyme.
2. Place flour, remaining butter and mashed potato in processor and give a quick "whiz" to combine.
3. Transfer to bowl and add the onions and juices from the pan.
4. Mix to form a soft dough and spread this out onto a greased 9"/23cm round baking sheet.
5. Arrange tomatoes on top of dough, drizzle with vinegar (if used) and sprinkle with remaining thyme. Place pieces of cheese on top and drizzle over the olive oil.
6. Place in preheated oven at 200°C/400°F/ Gas 6 and bake for 35-40 minutes.
7. Serve with a green salad.