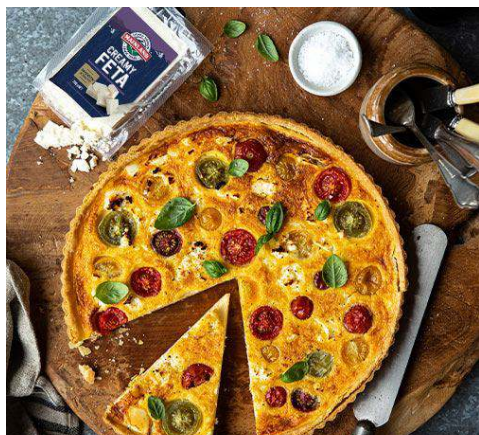




ROASTED FETA TOMATO TART

<https://www.mainland.co.nz/recipe/roasted-feta-tomato-tart.html>



Prep Time
60 MINS

COOKING Time
50 MINS

SERVES
8

As far as tarts go, this one is right up there in taste, flavour and looks. The star of the show is our Mainland Creamy Feta Cheese, surrounded by summery cherry tomatoes, nestled in beautiful homemade pastry. It's perfect for Sunday lunch, to serve with a barbecue or for alfresco dining.

Ingredients

Pastry

- 250g plain flour
- 1 teaspoon salt
- 170g Unsalted Mainland Butter, cubed and chilled
- 1 free-range egg yolk
- 4-5 tablespoons ice cold water

Filling

- 5 free-range eggs
- 200g crème fraîche
- 25g Mainland Parmesan Cheese, grated
- 30 cherry tomatoes, halved (use a mixture of colours if you can)
- 200g Mainland Creamy Feta Cheese
- salt and pepper
- fresh basil leaves
- olive oil

To serve

- 30cm loose-bottom tart tin

Method

Pastry

1. Place the flour, salt and butter in a food processor and pulse until the mixture resembles coarse breadcrumbs. Add the egg, then the chilled water and pulse until the dough starts to come together. Tip onto a lightly floured bench and gently bring together. Wrap in plastic film and chill for 30 minutes until firm.
2. Preheat the oven to 190°C.
3. Roll the pastry out on a lightly floured bench and line the tart tin, leaving a little overhang as the pastry will shrink. Refrigerate for 30 minutes until firm. (If you're using store-bought pastry, just follow the instructions on the packet.)
4. Bake blind for 15-20 minutes, then remove from the oven and cool slightly. Trim any excess pastry from the edges before adding the filling.
5. Preheat the oven to 190°C.

Filling

1. Place the eggs, crème fraîche, Mainland Parmesan and a good pinch of salt and pepper in a bowl. Whisk together and pour gently into the tart shell.
2. Place the halved cherry tomatoes all over the top of the tart, cut side down. Crumble the Mainland Creamy Feta into little pieces and scatter evenly over the tart.
3. Bake for 20-25 minutes until the tart is golden brown and puffing up slightly.
4. Cool before removing from the tart tin, then scatter with freshly picked basil and serve with a drizzle of extra virgin olive oil.