

ZUCCHINI TOMATO TART

For the filling:

3-4 small zucchini
5-6 small tomatoes
1 clove garlic
4 sprigs fresh basil
1 cup chevre or other soft cheese
1/2 cup freshly grated Parmesan cheese
Salt and pepper to taste

For the crust:

3/4 cup regular flour
1/2 cup wholemeal flour
1/4 tsp salt
60 g cold butter
60 g Olivani
3-4 Tbs ice water



To make the crust, whisk together the flours and salt. Cut in the butter and Olivani with a pastry knife until it resembles coarse meal. Sprinkle the water over the flour mixture and mix with a fork until it forms a cohesive dough. Knead very briefly into a ball, then roll out on a well-floured board.

Line a large tart pan with the crust and chill it in the fridge while you prepare the filling.

Slice the zucchinis and tomatoes into 3 mm (1/8 inch) thick slices.

Spread the chevre on the bottom of the crust.

Layer the slices of zucchini alternated with slices of tomato in concentric circles, starting at the outside edge of the pan and working toward the centre. Finely chop the garlic and basil and sprinkle over the vegetables.

Sprinkle freshly grated Parmesan cheese over the top, along with salt and pepper to taste.

Bake at 200°C (400°F) for about 40 minutes.