



Tarte salée du printemps

Ingredients (for a 20 cm diameter form)

Bottom: 200 g soft flour, 1/2 tsp salt, 100 g cold butter

Filling: 150 g Greek yoghurt, 1 egg, 1 garlic clove, 1/2 tsp Herbes de Provence, 30 g grated hard goat cheese, 4-5 tbs fresh cheese, Fleur de sel mit Piment d'Espelette

Topping: fresh spring veggies according to own preferences

Note

You can choose to use some salad-type veggies too, e. g. radishes. Such veggies you add, of course, after baking. If using them, you may want to sprinkle your tarte with some vinaigrette before serving.

How to

Quickly knead the ingredients for the bottom into dough. Don't knead too much, just enough to combine the ingredients. Wrap in cling-film and leave half an hour in the refrigerator.

Meanwhile mix the ingredients for the topping with a spoon, and clean the weggies.

Lightly oil the baking-form. Roll out the dough to about 3-4 mm thickness, transfer into form, trim the edges, make a few pricks with a fork, cover with baking-parchment and put some dry beans on top. Bake 10 minutes at 180 C, then remove the parchment and the beans, bake 10 minutes more.

Then add the filling and put the veggies on top, except the ones you want to add raw later. Bake 40 minutes.