

# MUSTARD AND TOMATO TART

You can buy already made pastry or you can make it yourself this way:

Ingredients:

250 gr Flour

150 gr butter

A pinch of salt

Water

1



2



3



In a terrine mix together with the tips of your fingers the butter cut into pieces and the flour until it forms thick crumbs. Then pour a little water over the mixture until the paste becomes homogeneous.

Save it to rest for an hour, but if you are in a hurry, you may use it at once.

4



5



Ingredients for the garnish:

1 pot of mustard

4 or 5 tomatoes

300 gr gruyère or Emmental

Herbs: Thyme, salt, pepper, olive oil.



After having spread out the pastry in the mould, spread a thick layer of mustard, then slices of cheese, then the quartered tomatoes (pressed to get rid of the excess juice). One may add a few sprigs of Thyme.

Bake in a hot oven for 40 minutes.

Serve hot as a first course. This will make a light meal if served with a salad.

