

# July's recipe of the month

## Roast Tomato Tart



*This recipe uses simple ingredients that taste just divine and makes excellent use of that glut of tomatoes.*

**Serves 6**

### Ingredients

For the pastry:

200g flour

100g butter

1 egg, beaten

For the filling:

3 tbsp thick double cream or crème fraîche

3 tbsp Dijon mustard

10-12 large tomatoes, cored, peeled and sliced

Sea salt

Freshly ground black pepper

4 springs of fresh thyme or fresh basil

Olive oil for drizzling

### Top tip

Save the insides of the tomatoes and use in a tomato sauce.

### Method

To make the pastry, put the flour in a bowl, add the butter and rub together with your fingertips until the mixture resembles breadcrumbs. Using a knife in a cutting motion, combine the egg with the mix until a pastry ball forms. Turn out on a lightly floured surface and quickly knead until even and smooth, then wrap and chill for 30 minutes. Pre-heat the oven to 190C/gas 5. Roll out the pastry and line a 30cm tart case. Put in the freezer for 10 minutes.

Mix together the cream and Dijon mustard and spread over the pastry base. Arrange the sliced tomatoes in the case, season and scatter thyme leaves (stripped from stalks) over the top. Bake for 40 minutes. Drizzle with a little olive oil and serve warm or cold.

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