



- Chop the butter into small pieces and add them to the food processor.
- Using the pulse action on the food processor, briefly combine the butter and flour until the mixture looks like breadcrumbs.
- With the motor running, add the icy cold water.
- Stop the machine as soon as the mixture forms a rough ball.
- Sprinkle a little bit of flour on your workbench.
- Tip out the dough onto the bench and knead it briefly.
- Divide the dough in half and flatten each piece into a disc.
- Wrap in plastic and chill for 20 minutes.
- After 20 minutes, roll out the pastry by first lightly flouring your bench. Then place the pastry onto the floured bench and use the rolling pin to roll it out to the desired size.
- Lightly grease the flan tin. Carefully place the pastry onto the greased tin (you can roll and drape it over the rolling pin to help you lift it).
- Place the flan tin onto a baking tray and bake until the pastry becomes white, about ten minutes. Leave the pastry to cool.

**For the filling:**

- Set the oven to 180°C.
- Slice the onion into thin slices.
- Place the frying pan over medium heat, add the olive oil and warm it before tipping in the onions. Turn the heat to low and slowly pan-fry the onions until they are caramelised, about 15 minutes.
- Brush the baking tray with olive oil.
- Cut the tomatoes in half from the stem end down to the blossom bump, then place them on the baking tray. Bake until they are rich in colour and have collapsed a little. Allow to cool.
- Grate the cheese.
- Make sure the basil is washed and dried carefully. Strip the leaves from any stems, discarding the stems.
- In a jug or medium bowl, whisk the eggs, salt, pepper and cream together until all ingredients are combined.
- Next, carefully spoon the egg mixture into the flan pastry case, using a large spoon or spatula. Sprinkle the cheese over the top.
- Tear the basil leaves into pieces and place them gently on the surface of the egg mixture.
- Place the caramelised onions into the egg mixture, then arrange the cooked tomatoes on top.
- Bake for about 25 minutes or until golden brown.

