



# Tomato, Onion & Basil Tart

**Season:** Summer  
**Type:** Big Dishes  
**Difficulty:** Easy

**Serves:** 30 tastes in the classroom  
or 6 at home

**Fresh from the garden:** basil, onion, tomato

**Recipe Source:** Westgarth Primary School

Schools often return from holidays to find bumper tomato harvests. Westgarth Primary School students have enjoyed making this classic summer tart in kitchen classes. Serve it with a crisp garden salad with a zesty vinaigrette dressing.

**Kitchen Specialist note:** if you are making this tart in a kitchen class, you will need to make the pastry in advance. You can have the first class make pastry for the class following them, and then that class makes it for the next class, and so on ...

## Equipment:

metric measuring cups  
and scales  
sieve or sifter  
food processor  
chopping board  
large knife  
plastic wrap  
rolling pin  
1 flan tin (22 cm)  
greaseproof paper  
2 baking trays  
frying pan  
wooden spoon  
pastry brush  
jug or medium bowl  
whisk  
large spoon or spatula

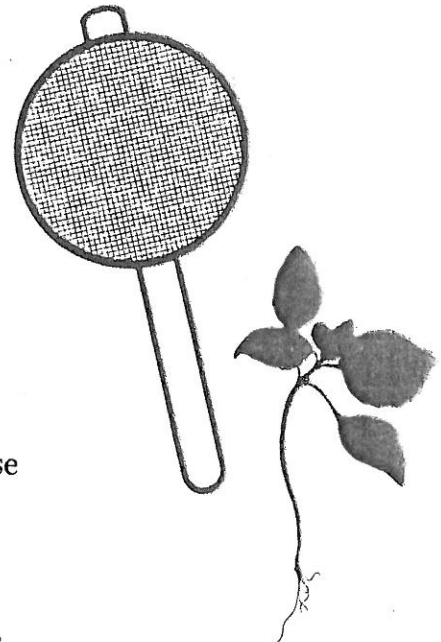
## Ingredients:

### For the pastry:

¼ cup water  
240 g plain flour  
salt  
180 g butter

### For the filling:

1 onion  
¼ cup olive oil, plus extra  
to grease the baking tray  
10 ripe tomatoes  
50 g gruyère or similar cheese  
small handful basil leaves  
2 eggs  
salt and pepper  
½ cup reduced-fat or regular  
cream



## What to do:

### For the pastry:

- Preheat the oven to 200°C.
- Place the water in the freezer to get icy cold.
- Weigh the flour.
- Sift the flour, along with a pinch of salt, into the bowl of the food processor.