



Cream cheese and cherry tomato tart

20'
Hands on

55'
Cook Time

6-8
Portion(s)

2
Difficulty



Method

For the tart crust

- Preheat the oven to 160° C (320° F) set to fan.
- Spread the shortcrust pastry in a 25 cm [springform pan](#) that is buttered and lined with parchment paper. Make sure to crimp the edges of the crust so that it can hold the filling.
- Prick the whole surface of the pastry with a fork and spread a piece of plastic wrap. Add legumes as pie weights and bake for 20 minutes. Make sure that the plastic wrap does not overhang and touch the pan as it will burn.
- Remove the pie weights and bake for 15-20 minutes. Then brush with the egg wash and bake for 2-3 minutes.
- Remove and set aside.

For the filling

- Increase the oven's temperature to 180° C (350° F) set to fan.
- In a food processor add the garlic cut into slices, the mustard, the parmesan, the eggs, the milk, the goat cheese, the cream cheese, and process well until the mixture looks like a liquid batter.
- Pour the filling over the tart crust and bake for 30 minutes.
- Remove and let it cool.

To assemble

- [Cut](#) the cherry tomatoes in half and add them into a bowl.
- Add salt, pepper, the olive oil, the balsamic vinegar, the oregano, the mint, and mix.
- Spread the cherry tomatoes on top of the tart and serve with rocket leaves, balsamic vinegar, and olive oil.

Ingredients

- 600 g ready-made shortcrust pastry
- 1 egg yolk, diluted with 1 tablespoon water
- 1 clove(s) of garlic
- 1 tablespoon(s) mustard
- 60 g parmesan cheese
- 2 eggs, medium
- 60 g milk
- 150 g goat cheese
- 500 g cream cheese

To assemble

- 400 g cherry tomatoes
- salt
- pepper
- 2 tablespoon(s) olive oil
- 2 tablespoon(s) balsamic cream, or balsamic vinegar
- 1 teaspoon(s) oregano
- 1 tablespoon(s) mint
- rocket
- 1 tablespoon(s) balsamic cream, or balsamic vinegar
- olive oil

Διατροφικός πίνακας

Nutrition information per portion

672 Calories (kcal)	48.0 Total Fat (g)	28.0 Saturated Fat (g)	37.0 Total Carbs (g)
34%	69%	140%	14%
5.1 Sugars (g)	20.0 Protein (g)	3.0 Fibre (g)	1.4 Sodium (g)
6%	40%	12%	23%