

# Tarte aux Fines Herbes



**Serves 6**

**Prep 30 mins**

**Cook 40 mins**

**Easy**

## Ingredients

Shop bought short crust pastry  
5 eggs  
142ml carton double cream  
150ml milk  
6 tbsp freshly grated parmesan  
freshly grated nutmeg  
25g butter

1 onion, preferably Spanish, finely chopped  
1 little gem lettuce, shredded  
2 tbsp of finely chopped herbs:  
chives, tarragon, parsley  
1/2 tsp finely chopped rosemary  
salt & pepper  
black olives and fresh herb sprigs to garnish

1. Preheat oven to 200C/Fan180c/Gas 6.
2. Roll out the pastry and use to line a 25cm x 2.5 cm deep fluted tart tin.
3. Line the pastry with greaseproof paper and fill with baking beans. Bake for 20 minutes, removing the paper and beans after 15 mins. Reduce the temperature to 160C/Fan 150C/Gas 3.
4. Make the filling: separate one of the eggs. In a bowl, whisk the egg white with an electric hand whisk into soft peaks (reserve the yolk for later). In a bowl, lightly beat the remaining eggs. Fold in the whisked egg white, then pour in the cream and milk and beat again. Stir in the cheese and season. Grate in a little nutmeg.
5. Heat the butter in a pan and cook the onion for 3-4 minutes until transparent. Add the lettuce and heat through briefly until just wilted. Stir in the herbs, then add to the cream mixture and mix well.
6. Mix the reserved egg yolk with a little water and use to brush the edges of the pastry. Pour the filling into the pastry and bake for about 40 minutes until the filling is set. Garnish with olives and the herbs.

