

Tomato Tart with Olive-oil Pastry



Serves 6

Prep 20 mins

Cooking 1h

Easy

Ingredients

3 tbsp olive oil

2 large onions, halved & finely sliced

2 tbsp Dijon mustard

100g gruyère, grated

50g Grana Padano, grated

300g cherry tomatoes, halved (use a variety of colours, if you like)

Pastry

350g plain flour

150ml olive oil

1. To make the pastry, mix the flour with 1 tsp salt then stir in the olive oil and just enough water so it comes together as a dough (you'll need about 4-5 tbsp). Roll out the pastry between 2 sheets of baking paper to the thickness of a 20p coin then use to line a 23cm or 24cm tart tin. Trim the edge and chill while you make the filling.
2. Heat 3 tbsp olive oil in a large non-stick frying pan and add the onions and a good pinch of salt. Fry very gently for 20-30 minutes or until meltingly soft and golden. Cool and mix in the mustard and cheeses.
3. Heat the oven to 190C/fan 170C/gas 5. Bake the tart shell for 20 minutes then take out and cool.
4. Spread the cheesy onions over the base of the tart. Sit the tomatoes on top in a single layer, cut-side up, and season. Put the tart back in the oven for another 20-25 minutes or until the pastry is crisp and the tomatoes are slightly golden. Serve just-warm