

Lightly sprinkle some parmesan over the top of the tart and place in the oven to cook approx. 25 -30 mins.

PASTRY:

1 & 1/3 cups of plain flour

1 & 1/3 cups whole meal flour

75 gm of diced soft butter

1 egg yolk

Cold water

METHOD:

Pour the two flours together into a bowl and mix well.

Add the butter and rub into the flour using your fingertips, until the mixture resembles bread crumbs. (This can be done in the food processor also).

Mix in the egg yolk and enough cold water to bring the dough together.

Turn out onto a lightly floured board and knead gently until it is a smooth ball.

Cover with cling wrap and refrigerate for 30 mins.