

# Tomato, Olive & Bocconcini Tart

## Ingredients

### Pastry

- 130g Wholemeal Plain Flour
- 130g Plain Flour
- 1 Teaspoon Salt
- 130g Butter
- 1 Egg, Beaten

### Filling

- 1 Tablespoon Seeded Mustard
- ½ cup sliced black olives (kalamata)
- 6 roma tomatoes sliced 5mm thick
- 1 tbsp each of chopped fresh parsley and basil
- 1 teaspoon each chopped rosemary and thyme
- 2 teaspoons crushed garlic
- 50ml olive oil, salt & ground black pepper
- 150g grated Emmental cheese
- 150g La Casa Traditional Bocconcini sliced 5mm

### Directions

1. For pastry, combine flours, salt and butter in bowl and rub in butter to form breadcrumbs. Pour in egg and work to form dough. Cover and refrigerate for 1 hour. Roll and blind bake in 2 x 22cm tart forms, remove from oven and set aside.
2. For filling, preheat oven to 175C. Spread mustard and olives over base of tarts. Combine the tomato, herbs, garlic, olive oil and seasoning. Layer this mixture with the cheeses.
3. Bake in oven for 30 minutes, remove and let stand for 10 minutes before cutting.

**Serves 4-6.**