

COLOURFUL SPRINGTIME VEGETABLE TART

Ingredients (For 4 people)

- 2 onions
- 2 courgettes
- 3 carrots
- 1 aubergine
- 1 packet of mozzarella balls
- 50 cl crème fraîche
- 4 eggs
- 1 roll of puff pastry dough
- 6 slices raw ham
- 1 bunch of basil
- Olive oil
- Salt and pepper

Preparation:

Preheat the oven to 180°C.

Finely slice the onion and sauté in a frying pan with a dash of olive oil.

Finely slice the vegetables lengthwise using a mandoline.

Blanch the courgette and carrot strips in boiling water, then immerse them in a bowl of ice water to stop the cooking process.

Cut each mozzarella ball in half.

Crack 4 eggs into a bowl, beat, and add 50 cl of crème fraîche, salt and pepper.

Line a pie dish with the puff pastry dough and puncture with a fork.

Arrange the onions and mozzarella slices on the dough. Form a spiral by alternating strips of carrots, courgettes, aubergines and raw ham on top of the dough. Insert basil leaves here and there among the ingredients.

Pour the egg and cream mixture over the spiral and bake for approximately 40 minutes at 180°C.

