



COOKING PASSION SINCE 1877

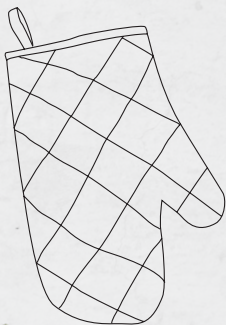
COURGETTE, BACON AND THREE-CHEESE TART



INGREDIENTS

- 375 g Ready-rolled **shortcrust pastry**
- 2 **Eggs**
- 250 ml **Double cream**
- 100 g **Cheddar cheese**, grated
- 100 g **Lancashire cheese**, grated
- 100 g **Mozzarella cheese**, grated
- 8 Rashers cooked streaky bacon, chopped
- ¼ tsp Salt
- ¼ tsp Black pepper
- 2 Courgettes, thinly sliced
- 1 tbsp Olive oil
- 2 tbsp Chopped fresh parsley

Allergens highlighted in bold



INSTRUCTIONS

1. Preheat oven to CircoTherm® 180°C.
2. Unroll the pastry and use it to line a round, loose-bottomed tart tin with a 23 cm diameter (we used one-and-a-quarter rolls). Trim the edges, leaving a slight overhang of pastry. Prick the base a few times and line with non-stick baking paper and baking beans. Blind bake for 20 minutes. Remove from the oven and turn the oven down to CircoTherm® 160°C.
3. In a medium-sized bowl, mix together the eggs and cream. Add 75 g of the Cheddar, 75 g of the Lancashire cheese, ¾ of the chopped bacon and the salt and pepper – stir to combine.
4. Pour the mixture into the tart case. Arrange the courgette slices on top in concentric circles, starting from the outside. Brush with the olive oil, and sprinkle on the reserved Cheddar and Lancashire cheese. Sprinkle on a pinch of salt and pepper.
5. Place in the oven and bake for 35-40 mins until lightly golden. Sprinkle on the reserved bacon pieces for the last 5 minutes of cooking.
6. Remove from the oven and sprinkle on the parsley before serving.

