

Potato, Onion & Brie Tart

Serves 4 - 6

A tasty tart packed with lots of gorgeous seasonal flavours - great served hot or cold, with crisp green salad and a glass of chilled white wine.

Ingredients

200g (8oz) JUVELA Gluten-Free Mix/Fibre Mix
50g (2oz) hard margarine
50g (2oz) lard
1 medium egg, lightly beaten
Cold water to mix
150g (6oz) waxy potatoes, unpeeled and thickly sliced
1 tbspn olive oil
1 medium red onion, thinly sliced
2 garlic cloves, peeled and crushed
2 tbspn fresh thyme, roughly chopped
2 tbspn wholegrain mustard
100g (4oz) Brie, roughly chopped
1 medium egg, lightly beaten
5 tbspn half-fat crème fraiche

Oven temperature 200oC/400oF/Gas Mark 6

Method

To make the pastry, place the Mix in a bowl and rub in the fats until the mixture resembles coarse breadcrumbs. Stir in the beaten egg and add sufficient water to form a soft but not sticky dough. Knead well on a surface lightly dusted with Mix. Roll out the pastry into a rectangle to fit a swiss roll tin, pushing the edges up the sides of the tin.

Place the potatoes in a pan of cold water, bring to boil and cook for 5 minutes (until almost cooked through), drain and set aside to cool. Heat the oil in a large pan, add the onions, garlic and half of the thyme and cook for a few minutes.

Spread the mustard evenly over the pastry base, layer the onions on top and then scatter the potatoes and Brie over the top. Beat the egg with the crème fraiche, season well and pour over the tart. Sprinkle with the remaining thyme and bake in the pre-heated oven for 30 - 40 minutes, until golden brown and set. Allow to cool in the tin for a few minutes, before carefully transferring to a chopping board or serving plate.