



Mediterranean vegetable & goats cheese tart

 Medium  40 minutes  Serves 2

INGREDIENTS

- 2 tbsp olive oil
- 1 medium onion
- 1 Aubergine sliced and salted
- 1 Courgette sliced
- 2 garlic cloves finely sliced
- 2 large tomatoes sliced
- Salt & Pepper
- Sliced Goats cheese
- 2 large eggs
- 250ml milk
- 1 tbsp of oregano

METHOD

Step 1.

Admit that making pastry is rewarding, but for ease, purchase some pastry cases.

Step 2.

Heat some oil in a pan, cook your onion until golden, then add your courgette and aubergine and continue to cook for a further 5 minutes.

Step 3.

Place your vegetables into a pastry case

Step 4.

Mix your milk, eggs and oregano in a bowl and pour over your tart case

Step 5.

Place sliced goats' cheese over the top and place in the oven set at 180°C for 35 minutes until lightly golden.