

Less than 30 minutes

Makes 1 tart case

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Ingredients:

- 2 cups (300g) flour
- Pinch of salt
- 4-5 sprigs fresh rosemary or thyme, chopped, or 1 tsp (5ml) dried Italian mixed herbs
- 1 cup (250g) ice-cold butter, cubed
- ½ cup (125g) plain cream cheese or sour cream

Method:

1. Combine flour, salt and herbs in a bowl or food processor.
2. Add butter and use your fingertips to rub it into the flour (or pulse in a food processor) until it resembles large breadcrumbs.
3. Add cream cheese or sour cream and mix until a ball of pastry forms.
4. Shape into a disc, wrap in clingfilm and chill for 15-20 minutes or until firm.
5. Blind bake pastry first for quiches or tarts, or place raw on top of pie filling and bake for a savoury lid.