

Homemade Rustic Tomato Tarts

Serves: 4 **Prep:** 20 minutes (+ 1 hour and 20 minutes chilling) **Cook:** 35 minutes

INGREDIENTS

- 1 cup wholemeal flour
 - 1 tsp seasalt
 - 90g cold butter, cubed, plus 1 tbsp extra
 - 1 tbsp iced water
 - 2 brown onions, sliced
 - ½ cup ricotta cheese
 - 1 cup mixed heirloom tomatoes, cut into 3cm pieces if large
 - ½ cup mixed fresh tender herbs
 - lemon juice and olive oil for dressing
2. Meanwhile, melt the extra butter in a large heavy-based frying pan over medium-high heat. Add onion and cook, stirring every couple of minutes, for 15 minutes, or until the onions are soft and dark brown in colour. Deglaze the pan with 2 tablespoons of water if needed. Season to taste and set aside.
 3. Preheat the oven to 200°C. Divide the chilled dough into 4 even portions. Roll each portion into a 12cm round, about 3mm-thick. Grease four 8cm fluted tart tins and line each with pastry. Prick the bases and return to the fridge to chill for another 20 minutes.

INSTRUCTIONS

1. Pulse the flour, salt and butter in a food processor until the mixture resembles very coarse breadcrumbs. Slowly add 1 tablespoon of iced water, then turn the mixture out onto your work surface and knead lightly. Shape into a disc, enclose in plastic wrap and put it in the fridge to chill for 1 hour.
4. Line pastry cases with baking paper and fill with pastry weights, dried rice or beans. Blind bake for 12 minutes, then remove paper and weights. Top with ricotta, caramelised onion and tomato. Return the tarts to the oven and bake for a further 15 minutes or until the tomatoes are nicely roasted.
5. Put the herbs in a small bowl and dress with the lemon juice and olive oil. Pile high on each tart and serve immediately.
6. Serve the crumpets hot with a big dollop of honey butter.