

Creamy Bacon and Cheese Tart

A super easy and quick to make delicious savoury tart

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INGREDIENTS

(makes 8 portions)

- 100g butter at room temperature
- 100g flour
- 15g oats
- 1tsp baking powder
- 1 egg

- 100-150g bacon
- 1 small onion
- 1/2 red bell pepper
- 100-150g cheese
- 400ml milk
- 3 eggs
- salt
- black pepper
- dry oregano



DIRECTIONS

1. Cut the onion into small cubes and leave aside.
2. Cut the bacon into small pieces and fry over medium heat until the bacon starts to release some fat. Then add the onion and fry until the onion has become translucent. Remove from heat and leave aside.
3. Cream butter with a hand mixer first on the low setting and then on high until pale and creamy (for about 3 minutes).
4. Add the egg and mix for another minute.
5. Combine all dry ingredients together and add to the butter mixture.
6. Mix with a hand mixer on low setting just until combined.
7. Butter a 26cm pie pan and press the batter into the pan evenly.
8. Do not worry if it looks like there is not enough filling, once it will bake it will rise.
9. To make the filling, whisk eggs with milk in a medium bowl. Season with salt and pepper.
10. Then add bacon, onion, red bell pepper and cheese and mix shortly.
11. Pour the filling over the base and sprinkle over some dry oregano.
12. Bake the tart in 175°C bottom top heat at the bottom half of the oven for 45 minutes. Let cool shortly before serving.
13. Serve warm with a side salad.

TIP. This tart can be made beforehand. If making the tart beforehand, cool it completely and then store in the fridge until serving. Before serving warm up shortly in the microwave.