Ingredients

Dough

300 grams wholegrain wheat or spelt flour (use buckwheat if you are gluten intolerant)
150 grams palm fruit oil (use coconut oil or soft butter as replacement)
4 - 6 tablespoons water
Salt
Palm fruit oil or butter to grease the mould

Filling

2 large onions, peeled
\( \frac{1}{2} \) bunch thyme
12 medium sized firm fleshed potatoes
3 large eggs
2 tablespoons butter
2 cloves garlic
250 mls light cream
Salt and pepper

1 egg

You can make this tart by using leftover boiled potatoes too! Recipe by Walter Trupp.
Method

DOUGH

STEP 1
Place flour, palm fruit oil, water and salt into a bowl and knead to a smooth dough, cover with a damp cloth and rest for 30 minutes.

STEP 2
Heat your oven to 170 degrees.

FILLING

STEP 1
While the dough is resting, slice the onions very finely, chop the garlic, and melt the butter in a pan. Cook the onion and garlic on a medium heat until golden brown then remove from the heat.

STEP 2
Chop the thyme very finely and mix half of it with the onion, season and cool to room temperature.

STEP 3
Peel the potatoes and cut them lengthwise into halves, slice each half into 2 - 3 mm thick slices.

STEP 4
On a floured surface roll the dough out and grease the cake mould with palm fruit oil.

STEP 5
Lay the dough into the mould and slightly let the dough overlap the edge of the cake mould.

STEP 6
Spread the onion mix onto the bottom of the mould. Arrange the potatoes in fan shape on the top, sprinkle with the remaining thyme.

STEP 7
Mix the cream with the eggs and season with salt and pepper and spread it over the potatoes.

STEP 8
Place the cake mould into the oven and bake for 45 - 55 minutes until the cake is golden brown and the potatoes are soft.

STEP 9
Remove the cake from the oven and cool for 15 - 20 minutes.

STEP 10
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