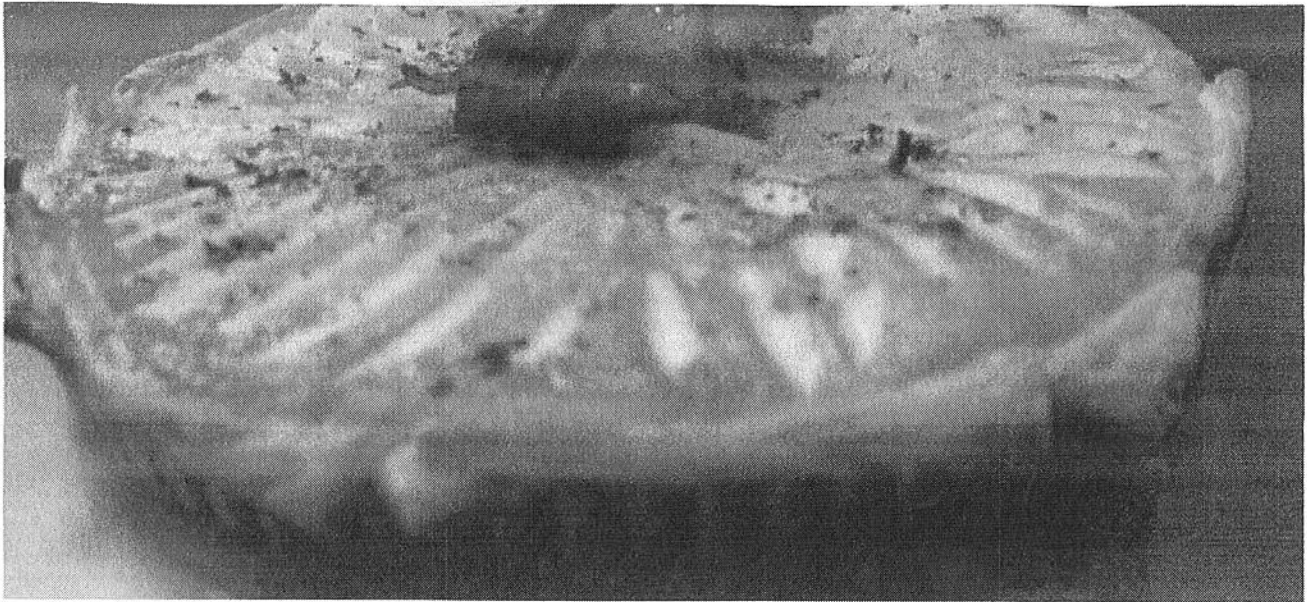


# potato tarts.



## 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

½ 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

Use a sharp knife to cut the cake into squares.