

## Courgette, Saffron and Two Cheese Tart

This is a variation on “Graham’s Caramelised Red Onion and Goats Cheese Tart” I posted back in August 2014. This tart was using up ingredients that I needed to use up, and it was a good use of them too. Give this a go, it’s quick and easy and one I know you’ll love – and Graham will for that matter!



### Ingredients

- 1 Courgette
- Goats Cheese
- 3 Eggs
- 1 Tart Case
- Saffron
- Creme Fraicé
- Tesco Gruyère AOP Cheese
- Salt and Pepper

### Also Needed

- Knife
- Chopping Board
- Containers For Ingredients
- Jug
- Whisk
- Spoons

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### Method:




1	Preheat the oven to 210 <sup>0</sup> Celsius.	
2	Place some saffron strands in a glass. Try not to use too many because they say saffron can have a metallic taste. Pour some boiling water on top of the saffron and allow it to steep for about fifteen minutes.	
3	Crack three eggs into the jug, add salt and pepper.	
4	Grate the courgette and set aside until you are ready to use it. Leave some small rings aside for decoration purposes.	
5	Grate the Gruyère cheese and set that aside for later	

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<b>6</b>	To the egg mixture add 2tbs of Crème Fraiche and whisk again until combined. Don't panic if it looks a bit lumpy, it'll come together once whisked.	
<b>7</b>	After allowing the saffron to steep in the boiling water add that to the egg mixture and whisk in.	
<b>8</b>	To the egg mixture add the courgettes and stir thoroughly.	
<b>9</b>	Break the goats cheese into small chunks and place them on the tart case.	



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<b>10</b>	Pour the egg mixture over and then top with the leftover rings of courgettes for decoration.	
<b>11</b>	Sprinkle the Gruyère AOP cheese over the top of the tart.	
<b>12</b>	Cook in the preheated oven for 30 minutes or until golden brown. The tart should be slightly firm but with a little wobble.	
You can serve this with a side salad or on it's own, I love courgette's and this was a great way to use them up.		

