

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

Courgette, Saffron and Two Cheese Tart

Method:

1	Preheat the oven to 210 ⁰ 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	

Courgette, Saffron and Two Cheese Tart

6	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.	
7	After allowing the saffron to steep in the boiling water add that to the egg mixture and whisk in.	
8	To the egg mixture add the courgettes and stir thoroughly.	
9	Break the goats cheese into small chunks and place them on the tart case.	

Courgette, Saffron and Two Cheese Tart

10	Pour the egg mixture over and then top with the leftover rings of courgettes for decoration.	
11	Sprinkle the Gruyère AOP cheese over the top of the tart.	
12	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.		

