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## TARTE AU CANTAL

Hands-on: 10 min – Oven: 30 min – Makes 1 tart for 2 people

3 tomatoes  
230g all-butter puff pastry  
2 tbsp mustard  
200g Cantal cheese, sliced  
½ tsp thyme  
salt and pepper

Preheat the oven to 200°C fan.

Finely slice the tomatoes and set aside.

Unroll the puff pastry and spread mustard all over the base.

Distribute the sliced cheese all over the tart.

Top the cheese with the sliced tomatoes. Season with thyme and a bit of salt and pepper.

Bake in the preheated oven for 30 minutes.

Serve with a green salad.

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