



## BAKERS DIGESTIVES SAVOURY DIGESTIVE TART

### INGREDIENTS:

#### Pastry:

- 300 g cake flour
- 200 g BAKERS Digestives biscuits, finely powdered
- 250 g butter, cut into 1 cm cubes
- 125 g mature cheddar cheese, grated
- 70-80 ml cold water
- flour, for dusting
- baking paper and rice for blind baking

#### Fillings:

- seasoned chunky cottage cheese with;
  - Salmon and avocado.
  - Biltong and sweet piquant peppers.
  - Roast vegetables and Parmesan.



Makes: 12 - 15 Tarts

### STEP 1



1. Preheat an oven to 200 °C.
2. In a large mixing bowl, sieve the flour and set aside.
3. Add biscuits to a food processor and process until a fine crumb, add butter and mature cheddar cheese to food processor and pulse until mixed into coarse crumbs.
4. Add water one tablespoon at a time and pulse food processor until ball of dough is formed.
5. Using your fingertips, press the dough into the tart cases (dipping your fingertips into flour will make sure your fingertips don't stick to the pastry).

### STEP 2



6. Line tart cases with baking paper and fill each one with rice or blind baking beans and bake for 10-15 minutes, remove from the oven and remove the rice/ blind baking beans.
7. Return the pastry cases to the oven for 5 minutes or until cooked through and golden.
8. Once tarts have been removed from the oven, allow to cool before removing from tart cases and filling.

### STEP 3



9. Prepare fillings.
10. Spoon fillings into pastry cases and serve immediately.