

# Spicy of Thyme

## BACON AND KALE TART WITH CHEESE CRUST

*Serves 6-8*

### INGREDIENTS:

#### **Crust:**

(Adapted from Donna Hay)

- 2 cups (300g) all-purpose flour
- 1 tsp salt
- 150g cold unsalted butter, cut in small cubes
- 1/2 cup (60g) grated aged Cosmic Wheel cheese (any kind)
- 1/2 cup (40g) grated Parmesan
- 1 egg

#### **Filling:**

- 10 strips of bacon
- 1 onion, finely chopped
- 1 bunch of Dino kale, center vein removed and chopped
- 3/4 cup (200ml) cream
- 3/4 cup (200ml) milk
- 5 eggs, lightly beaten
- 1 cup grated aged Cosmic Wheel cheese (any kind)
- 4oz (100g) Cosmic Wheel Garlic/Dill Quark
- Salt and black pepper

### DIRECTIONS:

1. Place all crust ingredients in the bowl of a food processor and process until the pastry comes together. Wrap the dough in plastic wrap and refrigerate for 1 hour or until firm.
2. While the cheese dough is chilling, preheat the oven to 400°F (200°C).
3. Line a baking tray with aluminum foil (this will ensure easy clean up) and lay the bacon strips. Bake for 10 minutes, flip the bacon and bake for additional 5 minutes. Remove the bacon and lay on a plate lined with paper towel. Reserve 2 tbsp of the bacon drippings. When the bacon is cool, chop roughly and set aside.
4. Lightly grease the base and sides of a 9-inch (23cm) springform pan. Grate the pastry and press into the base and sides of the form going all the way to the top. Line the pastry with non-stick baking paper and fill with baking weights or uncooked rice or beans.
5. Place on a large oven tray and cook for 25 minutes. Remove the paper and weights and cook for another 5-10 minutes or until the pastry is lightly golden.



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6. While the pastry is cooking, heat the preserved bacon fat in a medium non-stick frying pan over medium heat. Add the onion and sauté for 4–6 minutes or until soft. Add kale and cook for 2 more minutes or until wilted. Season with salt and pepper to taste.
7. Place half of the kale, bacon and quark cheese in the pastry shell. In a medium bowl combine the eggs, cream, milk and grated aged cheese. Pour the egg mixture in the pastry shell and top with the remaining kale, bacon and quark cheese.
8. Reduce heat to 325°F (160°C). Bake the tart for 1 hour 15 minutes or until golden and set. Set aside to cool for 30 minutes before removing from the spring form to serve.