



EASTER TART WITH WHITE SAUSAGE

INGREDIENTS:

Crumbly bottom ingredients:

300 g whole wheat cake flour
 50 g of semolina flour
 1 teaspoon salt
 200 g cold butter
 1 tablespoon sour cream 18%
 2 egg yolks

Stuffing ingredients:

4 eggs
 150 g sandwich cream cheese
 100 g sour cream 18%
 1/2 cup finely grated yellow cheese
 1 packaging Naturrino white sausage
 6-8 pickled patissons
 2/3 cup frozen peas
 1 large red onion
 1 large, pointed pepper
 3 tablespoons sunflower seeds
 salt, freshly ground colourful pepper
 basil leaves for decoration

PREPARATION:

1. Sift the flour into a bowl, add the chopped cold butter, salt, sour cream, and egg yolks. Quickly knead the dough, form a ball, wrap in cling film and put in the fridge for about 20 minutes. Roll out the cooled dough on a floured work surface and line a greased baking tray with it. Place in the freezer for about 15 minutes, then prick with a fork, cover with baking paper, and sprinkle baking balls or beans on top. Bake the in an oven preheated to 180°C (top and bottom heater) for 15 minutes. Remove the weight and paper and bake

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- for an additional 13 minutes.
2. In a tall bowl, mix the eggs with the cheese and cream until the ingredients are combined. Season with salt and pepper and combine everything with the yellow cheese.
 3. Prepare peas following instructions on the packaging.
 4. Cut the sausages lengthwise in half and slit. Cut the onion into smaller pieces, dry patisons and cut them into slices; de-seed the peppers and cut them into slices.
 5. Spread the sausage, peas, onions, peppers, and patisons on the baked bottom. Then pour carefully the egg mixture and sprinkle with sunflower seeds. Bake for about 40 minutes until the mixture is set and golden. Garnish the finished tart with basil leaves.