



NATURRINO WHITE SAUSAGE TART

INGREDIENTS:

Tart base:

300 g flour
100 ml water
150 g butter
1 teaspoon salt

Tart stuffing:

2 onions
1 packaging Naturrino white sausage
oil
300 ml 30% cream
3 eggs
salt and pepper
thyme

PREPARATION:

1. Knead all the tart base ingredients. Spread the dough in the tin. Bake for about 15 minutes at 180°C.
2. Chop the peeled onion into feathers. Fry in hot oil. Season with salt and pepper. Slice sausage and add to fried onions.
3. Whisk the eggs into the cream, season with salt and pepper. Whisk the whole thing with a fork.
4. Pour the eggs mixed with cream onto the baked base. Top with sausage fried with onions.
5. Place a few sprigs of thyme on top.
6. Bake for about 15 minutes at 180°C with the fan on.