

Goats' cheese, bacon and Agen prune tart

Preparation :
25 minutes
+ 1 h of
resting time

Cooking time :
45 minutes

Difficulty :
Easy



Photo : Photothèque BIP



SERVES 6



INGREDIENTS

For the pastry :

- 250g of flour
- 1/2 a glass of water
- 1 dessert spoon of olive oil
- 1 pinch of salt
- 1 dessert spoon of Herbes de Provence

For the topping :

- 12 slices of smoked streaky bacon
- 250g of pitted Agen prunes
- 100g of soft goats' cheese

PREPARATION

To make the pastry: make a well on the work surface with 150 g of flour. Pour in water and oil, add the and salt.

Knead and add the rest of the flour until the pastry no longer sticks to your hands.

Roll the pastry into a ball and wrap in cling film.

Leave the pastry to stand for 1 hour.

Dust a pie dish with flour. Preheat the oven to Mark 6 / 180°C.

Flour the worktop and roll out the pastry.

Place into the dish, letting the edges of the pastry overlap.

Remove the rind from 6 slices of thin streaky bacon and place on the pastry base. Put the prunes on top, followed by the goats' cheese cut into slices about 1 cm thick.

Make a crisscross pattern on top of the cheese with the rest of the bacon. Trim the pastry round the edges of the dish.

Cook for 45 minutes at Mark 5 / 150°C.



Agen prunes come from plum trees, in particular the Ente plum variety, and are grown in a defined area around the town of Agen.