



# BUTTERNUT SQUASH TART

YIELDS: 9 INCH TART - 4 SERVINGS



## *Ingredients*

### WHOLE WHEAT CRUST

\*Depending on the shape and size of your tart pan you may have some crust leftover. We choose a 9-inch glass pie plate.

- 2 cups Anita's Organic White Whole Wheat Flour
- 6 tbsp cold butter, cubed
- 1 tsp fine sea salt
- 4-6 tbsp ice cold water

### TART FILLING

- ½ a butternut squash, peeled and cubed (about 3 ½ cups)
- 2 tbsp olive oil
- 2 cloves garlic
- 2 tbsp rosemary leaves, finely chopped
- 1 tbsp thyme leaves, stems removed, finely chopped
- 3 shallots, peeled and chopped
- ⅔ cup feta cheese, crumbled
- ½ cups whipping cream
- ½ cup whole milk
- 1 egg +1 extra egg yolk
- Salt and pepper to taste

## *Instructions*

### FOR THE ROASTED BUTTERNUT SQUASH AND SHALLOTS

1. Preheat the oven to 400 F, and line a baking sheet with parchment paper.
2. Peel and cut the butternut squash in half. Remove the seeds and cut the squash into 1 cm cubes. Place the cubed squash in a bowl, and set aside.
3. Peel and chop the shallots into large pieces (you will want to make sure they are not too small so they don't burn while roasting with the squash). Add to the bowl of cubed squash.
4. Remove rosemary and thyme leaves from their stems and chop finely. Peel and finely chop the garlic as well, and add all three to the bowl with the butternut squash.
5. Drizzle the squash and shallots with olive oil, and sprinkle with salt and pepper, and toss to evenly coat.
6. Spread out onto the parchment paper, and bake for 30 minutes, or until the squash is tender. Once cooked, remove from the oven and set aside.

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### TO MAKE THE PASTRY

1. While the squash and shallots are roasting, begin to assemble for pastry.
2. In a bowl, whisk together the whole wheat flour and sea salt.
3. Add in the cold, cubed butter. Begin to cut in the butter using a pastry cutter or your fingers, continuing until the mixture resembles wet sand, and butter pieces are no bigger than the size of a pea.
4. Slowly add in the ice water 1 tablespoon at a time incorporating into the mixture until a ball begins to form.
5. Turn the dough out onto a floured surface kneading a few times until a ball comes together.
6. Form the dough into a disk and wrap in plastic wrap, or a reusable wrap or bag and place in the fridge to stay chilled until ready to use.

### TO MAKE THE TART SHELL

1. Preheat the oven to 375 F.
2. Roll out the pastry onto a lightly floured surface to suit the shape of your tart pan.
3. Roll the dough up onto your rolling pin to transfer. Gently roll the dough out and line the pan with your pastry.
4. Trim any excess and tidy up the edges where needed.
5. Place a piece of parchment paper over the pastry and fill with pie weights or dried beans.
6. Bake the tart for 10-15 minutes until the edges start to turn a light golden brown.
7. Remove the weights and parchment paper, reduce the oven heat to 350 and bake for a further 10 minutes, until the base is also golden brown.
8. Remove the shell from the oven and set aside to prepare the filling.

### FOR THE SAVORY FILLING

1. Whisk together the egg, yolk, milk, whipping cream, and salt & pepper

### TO ASSEMBLE AND BAKE THE TART

1. Bring oven temperature back up to 375 F once the shell has been removed.
2. Place your tart pan on a baking tray.
3. Line the bottom of the shell with the roasted squash and shallots evenly distributed in a layer.
4. Crumble the feta cheese over the squash and shallots, filling any gaps.
5. Gently pour the liquid mixture over the filling ingredients.
6. Keep your tart pan on the baking tray, place in the oven and bake for 10 minutes.
7. Reduce heat to 350 F, and continue to bake for a further 10-15 minutes until the tart is golden and the middle is set.
8. Remove the tart from the oven and let set for 10 minutes.
9. Gently remove the outer ring of your tart pan, and serve warm.

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