



# Potato-Tomato Tart with Thyme



## Ingredients

40g butter  
12 sprigs of thyme  
1 handful of cherry  
tomatoes, halved  
400g waxy potatoes,  
peeled and thinly sliced  
2 tbsp olive oil  
160g gruyere cheese,  
grated  
½ tsp pepper, pestle-  
ground  
Fleur de sel

## Preparation

Melt the butter in a medium ovenproof pan on a medium heat. Add thyme and tomatoes to the pan. Place the potato slices with oil, gruyere, pepper and salt in a bowl and mix well. Spread the potato mixture on the tomatoes and bake in the oven on Hot Air 200 °C for 45 minutes. To serve, cut into segments.

## Anrichten

## Serving suggestion

Goes well with a sour-cream sauce and a crisp rocket salad.

## Settings

With preheat

45 minutes | Hot Air 200 °C