











The
Nearly Naked
veg Company
Our farm, your table, no fuss



Creamed pointed cabbage and potato tart with Gruyère cheese

-  450g shortcrust pastry – cheat and use ready made or make your own!
-  350g cooked, shredded Spring pointed Cabbage
-  310g new potatoes, scrubbed and sliced (don't peel – we think it loses the flavour!)
-  110g Gruyère cheese (not too strong so the kids should like this)
-  375ml single cream
-  3 Eggs – free range if you can
-  black pepper
-  freshly grated Nutmeg

Preheat the oven to 180°C. Roll out the pastry and use it to line a greased 23-25 cm tart tin with a removable base.

Chill the pastry case for 30 minutes in the refrigerator, then line with greaseproof paper or foil and fill with baking beans. Bake for 15 minutes. Remove baking beans and paper or foil, then bake the pastry case for a further 5-10 minutes to dry out, without letting it brown.

To make the filling, squeeze as much water as you can out of the cabbage with your hands. Cook the potatoes in a pan of boiling, salted water for about 4-5 minutes until just tender. Drain thoroughly. Mix together the cabbage, potato and all but 2 tablespoons of the Gruyere. Beat the cream with the eggs and season generously with salt, freshly ground pepper and grated nutmeg.

Place the tart tin on a baking sheet. Fill the pastry case with the cabbage and potato mixture, smoothing down. Pour in the cream mixture and sprinkle the remaining Gruyere over the surface.

Carefully transfer the tart, on its baking tray, to the oven, and bake for about 35-45 minutes until just set and lightly browned on top.

Serve warm or at room temperature with salad.

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