

INGREDIENTS FOR 6 PORTIONS

For the pastry

- 300 g flour
- 150 g butter
- 1 pinch of salt
- 1 egg

For topping

- 100 g Roquefort cheese
- 75 g almond powder
- 1 large egg or 2 small eggs
- 125 ml fresh cream
- 1 small glass of milk
- 1 tablespoon of cognac
- a little pepper, no salt

PREPARATION

- Combine the flour, salt and butter until the mixture looks like breadcrumbs.
- Add a beaten egg to bind the mixture. Add a little water to get the right consistency, if required.
- Roll out the pastry and place into the tartlet pans.
- For the topping, mix all ingredients together.
- Beat this mixture vigorously and place in the tartlets.

COOKING TIME

Place for 30 min in a preheated oven at 180°C.

NATHALIE'S ADVICE:

- *For a starter it is a delicious recipe with which to appreciate a good red wine (for example a château Anthonic...).*
- *It is a very quick recipe to prepare especially if you use ready-made pastry.*
- *This recipe can also be served with salad or raw vegetables seasoned with a little vinegar. It is preferable to use balsamic vinegar to preserve the wine!*
- *I use this pastry recipe for all kinds of dishes, sweet or savoury.*

ROQUEFORT CHEESE TARTLETS