



Roqueforte Tart

(a take on Orlando Murrin's take on Robert Carrier's featherlight savoury tart)

Pastry:

1. 150g plain flour (2 tblsp removed and replaced with semolina or cornmeal for extra crunch)
2. salt, pepper and pinch cayenne
3. 85g unsalted butter

Filling

1. Good handful of chopped flat leaf parsley
2. bunch spring onions, finely sliced and sauteed (but not coloured) in 1tbsp butter
3. 200 mascarpone
4. 100g Roqueforte
5. 3 eggs
6. 300ml double or whipping cream

23cm tart tin

Make pastry in the time honoured manner binding with 2-3tbsp icy cold water. Chill for at least an hour then roll out thinly and line the tin.

If convenient chill the the pastry case before baking blind at 190C (170C Fan) for 20 mins. Remove the beans and continue to bake for another 5 mins.

While the pastry case is in the oven, make the filling by blending the filling ingredients; first the mascarpone, parsley and Roqueforte, then the eggs, cream, seasoning (pepper and a pinch of cayenne) and spring onions.

Pour into a hot pastry case (it must be very hot to immediately seal any cracks) and bake at 190C or 170C Fan for 30 mins. Serve at room temp.