

Roquefort Tart with Fig Relish

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Shopping List

500ml	milk
4	eggs
50g	plain flour
150g	roquefort cheese
1 tsp	ground sea salt

Method

Pre heat oven 190C

1. Bring the milk to the boil.
2. Break up the cheese in a large bowl.
3. Add 1 egg and mix, add flour and blend to a paste.
4. Beat in remaining eggs, one by one.
5. Add salt and slowly pour in the milk while mixing
A stick blender is helpful for this.
6. Pour into a non-stick tin and bake 35 minutes.

Serve warm or at room temperature with butter lettuce and relish.
Dried figs can be soaked in boiling water overnight then cut up.
Heat shop bought relish in a pot with figs and 2tbs of water.
Cook for 30 mins and cool.