

BLUE CHEESE AND WALNUT TART

SERVES 4 AS A LIGHT LUNCH WITH SALAD

INGREDIENTS:

PASTRY:

30g walnuts
200g plain flour
1 tsp salt
100g butter diced

FILLING

100g Gorgonzola (I use Dolcelatte, but other blue cheese is fine)
200g Ricotta cheese
150ml double cream
3 eggs, lightly beaten
2 tbsp walnut oil
salt and pepper

INSTRUCTIONS

To make the pastry, put the walnuts into a dry frying pan and cook for about 2 minutes until they start to smell toasted. Transfer to a bowl and let cool. When cool, grind finely in a food processor. Sift the flour and salt into a bowl and rub in the butter. Stir in the ground walnuts and enough cold water to form a soft dough. Transfer to a lightly floured surface and knead gently. Wrap in cling film and chill for about 30 minutes.

Roll out to fit a 10 inch flan tin, prick the base and chill for a further 30 minutes. Bake blind at 200° for 10 minutes. Remove the paper and baking beans and return to the oven for a further 5 minutes to crisp the pastry. Cool for about 10 minutes.

Meanwhile, prepare the filling. Dice the Gorgonzola, and put into a food processor with the ricotta, cream, eggs, walnut oil, salt and pepper and blend briefly until mixed but not smooth. Pour into the pastry case and cook for about 20 minutes until risen and golden. Cool slightly, and serve warm (or if it's a hot day, serve at room temperature).

Serve with a rocket and walnut salad with a vinaigrette.
