

Broccoli, Blue Cheese and Cheddar Tart

Servings: 6

Prep Time: 25min

Cook Time: 1hr



Ingredients

- 1 roll of store-bought puff pastry
- 4 eggs
- 1½ cups cream
- ½ cup grated cheddar cheese
- 1/3 cup crumbled blue cheese
- 1 tbsp chopped chives
- 1 tsp salt
- ½ tsp ground pepper
- 250g broccoli, chopped into florets
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Directions

1. Roll out the pastry on a lightly floured surface to about 3mm thick.
2. Line a 23cm loose-bottom tart tin with pastry. Trim edges and prick the base with a fork.
3. Chill for 10 minutes.
4. Preheat the oven to 180°C.
5. Line your pastry case with baking paper and fill with rice or pastry weights.
6. Blind bake for 15 minutes. Remove paper and rice (or weights) and bake for another 5 minutes.
7. Whisk together the eggs and the cream. Then stir in the cheddar and blue cheeses, chives and salt and pepper.
8. Scatter the tart base with the broccoli, then carefully pour over the egg mixture. Bake for 10 minutes then turn the oven down to 160°C and bake for another 30-35 minutes or until set.
9. Cool slightly in the pan before cutting into wedges to serve.

