

Ingredients (serve 6):

For the pastry:

- . 250g/8.8oz flour
- . 125g/4.4oz butter at room temperature
- . 1 egg yolk
- . 5 cl water . Salt

For the filling:

- . 100g/3.52oz Tomme de Savoie
- . 100g/3.52oz Saint-Nectaire
- . 100g/3.52oz Emmenthal
- . 100g/3.52oz Comté
- . 100g/3.52oz smoked bacon cubes
- . 1 chopped onion
- . 3 eggs + 2 yolks
- . 15g/0.52oz butter
- . 15cl milk
- . 20 cl fresh cream
- . Salt and pepper

Four cheese tart

Preparation time: 30 minutes + 2 h 20 resting

Cooking time: 35 minutes

Preparation

Pastry:

In a large bowl, mix the flour and butter by hand.

Make a well in the centre and place the yolk, water and salt inside. Mix the yolk with the water and salt first and then gradually incorporate the flour and butter mixture.

Form a ball with the pastry and leave to rest for 2 hours in a cool place.

Filling:

Roll out the pastry and place in a floured tart mould. Leave to rest in a cool place again for 20 to 25 minutes.

Fry the bacon and onions with butter.

Leave to cool and reserve.

Remove the crusts from the cheeses and cut all of them except the Emmenthal into thin slices. Grate the Emmenthal.

Pre-heat the oven to 180 °C (355°F).

Beat the eggs with the cream and the milk. Season and add the bacon and onions.

Place the slices of the three cheeses on the pastry.

Cover with the egg and bacon mixture. Sprinkle the surface with grated Emmenthal.

Bake for 35 minutes.

Presentation

Serve warm or cold with green salad.



«My favorite wine:
Beaujolais-Villages, elegant and spicy»

TASTING NOTES

Elegant, with fresh fig and ripe red berry aromas. Nice structure with a long licorice finish.



My cheese selection
BOURSAULT
FRANCE - LIMOUSIN COW

Comments

