Chicory flan with Gorgonzola

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 8

Preparation

3 chicories, white

50 g cherry tomatoes

150 g Gorgonzola

After removing the outer leaves, cut the chicories into quarters or eighths lengthways. Cut the cherry tomatoes in half. Crumble the Gorgonzola or cut it into small cubes.

1 egg

100 ml full cream

½ bunch of parsley

Salt

Pepper, ground

Chop the parsley. For the filling, whisk the egg, stir in the cream and parsley, then season with salt and pepper to taste.

1 shortcrust pastry, rolled-out round

Cover the round baking tray with baking paper and put the pastry on it. Prick it several times with a fork. Set the chicories in the pastry case, in a shape resembling the spokes of a bicycle wheel, place the cherry tomatoes and Gorgonzola between the chicory pieces, then pour over the filling.

Put the round baking tray on to the wire shelf in the preheated cooking space. Bake.

Put the pastry in

Accessories

Round TopClean baking tray, ø29 cm

Wire shelf

Additional information

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