



# Chicory flan with Gorgonzola

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            8

## Preparation

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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

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Round TopClean baking tray, ø29 cm  
Wire shelf

