

Swiss cheese tart

Although these are usually made in individual tartlets, for convenience sake, we are suggesting making a large tart in an 11" flan/quiche tin. Also, using shop-bought puff pastry saves a lot of work.

Ingredients

1 sheet	puff pastry, rolled out to fit the tin.
240 g	cheese (one/any combination of Gruyere, Emmental, Appenzell) grated
240 ml	heavy cream
240 ml	milk
2 tbsp	flour
3	eggs, beaten
	grated nutmeg
	salt and freshly ground pepper
	butter for greasing tin

Method

Preheat the oven to 200° C/180° C Fan/400° F/Gas Mark 6.

Grease the flan tin with butter, then line with the puff pastry. Whisk together the cream, milk, eggs, and flour; add a little salt and a few grinds of pepper with a little grated nutmeg. Heap the cheese in the pastry shell, and pour the mixture over the cheese.

Bake until it is puffed up and turned golden. Release it from the tin while still warm and enjoy!