

Flamiche aux Endives



Serves 6 Prep 20 mins - chill 10 mins Cooking 25 mins Easy

Ingredients

1 sheet shortcrust pastry
2 head of chicory, chopped up - discard the heart
2 small onions, chopped
87g grated emmenthal
3 eggs
50 ml double cream
175 ml milk
1 tbsp butter
salt & pepper

1. Preheat the oven to 180°C fan (200°C/400°F/Gas 6)
2. Roll the pastry out to fit in a 23 cm loose pastry tin. Leave to chill in the fridge for about 10 mins
3. Place a sheet of baking paper over the tart base & top with ceramic beans or rice & blind-bake for 10 mins, take out the beans & cook for another 5 mins. Set aside to cool.
4. Cut the onions into slices, as well as the chicory and cook gently in the butter.
5. Add salt and pepper and let cool completely after cooking.
6. Beat the eggs, add the cheese, the cream & the milk. Add salt & pepper and mix with the onions and the chicory.
7. Pour everything into the precooked case. -
8. Put back into the oven and cook for about 25 mins, or until the flan is set with a little wobble in the middle.
9. Serve at room temperature.