

# Gorgonzola Tartlets



**Serves 2    Prep 10 mins+ chilling    Cooking 45 mins**

**Easy**

## **Ingredients**

40g walnuts  
200g lighter short crust pastry, torn into pieces  
flour for dusting  
1 tsp olive oil  
1 red pepper, finely sliced  
1 yellow pepper, finely sliced  
1 tsp thyme leaves  
4 eggs, beaten  
1 tbsp double cream  
40g Gorgonzola, diced  
salad leaves to serve

1. Preheat the oven to 180C/Fan 160C/ Gas4. In a food processor, whizz the nuts until chopped. Add the pastry and whizz again. Remove, wrap in cling film and chill for 20 mins.
2. On a floured work surface, roll out the pastry to the thickness of a pound coin. Cut in half and use to line 2 x 12cm fluted tart tins. Prick the bases with a fork, then line with non-stick baking paper and baking beans.
3. Bake for 15 mins. Remove the beans and paper, then bake for 10 mins more. Remove and leave to cool slightly. Reduce the oven to 170C/ Fan 150C/ Gas 3.
4. Meanwhile, heat the oil in a frying pan. Add the peppers and thyme and cook over a medium heat for 15 mins, or until softened. Leave to cool a little. Combine the eggs and cream in a jug.
5. Divide the peppers and egg mixture between the pastry cases. Scatter over the cheese and bake for 10-15 mins, or until set. Serve with salad leaves.