

Stilton Tart

Source: Judy Talley

Ingredients

- ½ cup Crumbled Stilton
- 1 Egg
- 1 Egg Yolk
- ½ cup Creme Fraiche (or Whipping Cream)
- ⅔ cups Chopped Walnuts
- 1 Pie Crust

Method

Preheat oven to 400°F.

Bake pie crust in square or round tart pan for 15 minutes. Cool. Reduce oven to 375.

Blend cheese and egg yolk and egg. Add creme fraiche or cream and blend quickly for 1-2 seconds.

Put in cooked crust. Sprinkle with walnuts and bake for 20 minutes.