

HOW TO MAKE

Croustades poïres roquefort

Shopping list

- 1 lb puff pastry
- 2 pears
- 4 oz roquefort
- Heavy whipping cream
- 1 egg

Step

What to do

What you need (serves 6)

Marguerite's tip

1

Boil some water and poach the peeled and halved pears in it until they are tender (20 minutes usually, depends on the choice of pears). Drain them and seed them. Slice them.

- 2 pears

"The quantity of cream will depend on how creamy your Roquefort is. No need for salt."

2

Cut two squares (or circles) of puff pastry per serving. Separate with parchment and store in the fridge.

- 1 lb puff pastry

3

Mix the Roquefort and the cream until you get an easily spreadable cream. Separate the white and the yolk of the egg and whisk the yolk with a few drops of water

- 4 oz Roquefort
- Heavy whipping cream
- 1 egg

4

Place half of the pieces of puff pastry on your working surface. At a quarter inch from the sides paint a line of egg white. Spread some Roquefort mix in the center and top with poached pear slices. Cover with the remaining pieces of puff pastry and cut a design in the center to expose the pears. Brush some egg wash on top (not on the pear).

5

Bake at 380 Fahrenheit for about 20 minutes, until puffed and colored.

