

# **Broccoli, Onion and Three Cheese Tartlets**

Preparation time: 5 minutes. Baking time: 20 - 25 minutes

Makes 12 individual tartlets

## **Ingredients**

1 x packs of Mash Direct Broccoli with

a Cheese Sauce

12 pre-made savoury pastry cases

4 tablespoons red onion marmalade

5 eggs

250ml double cream

25g Roquefort, crumbled

25g Gouda, grated

Freshly milled salt and pepper



## **Method**

- Preheat oven **180°C (Fan 160°C)** Gas **mark 4**.
- Divide the onion marmalade between the 12 pastry cases and top with **Mash Direct Broccoli with a Cheese Sauce**.
- In a large bowl, whisk the eggs and double cream together and stir in roquefort, gouda, salt and pepper, then pour into a jug.
- Place the pastry cases onto a baking tray, pour the egg, cream and cheese mixture into each case, filling to the top. Set the tray into a hot oven and bake the tartlets for 20 - 25 minutes until golden.