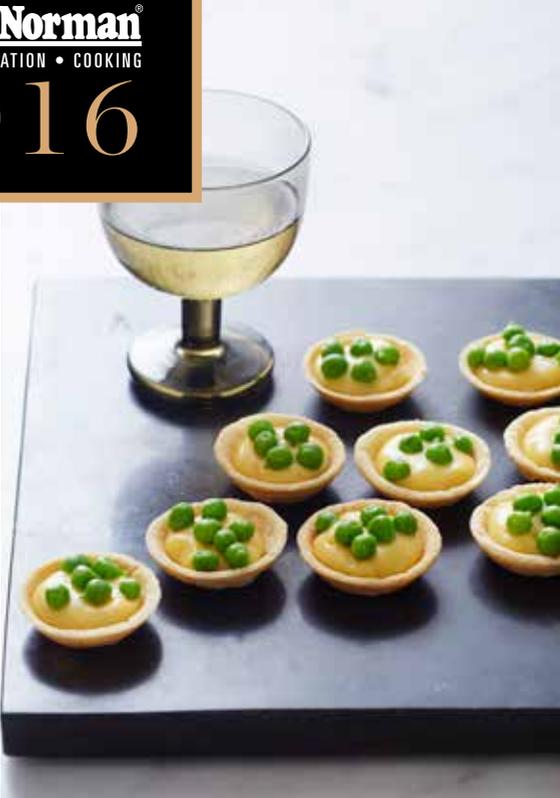


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2016



SIMPLY CELEBRATING *with*
MARK BEST

PEI MODERN

Cheddar and pea tartlets

Prep time 25 mins, cook 20 minutes (plus cooling) Makes 40

- 100 ml pouring cream
- 100 gm Pyengana cheddar (see note), coarsely grated
- ½ tsp freshly grated nutmeg
- ½ tsp finely ground white peppercorns
- 3 eggs, at room temperature
- 40 flaky pastry tart shells, ¼ tsp capacity each (see note)
- 60 gm podded fresh peas (about 300gm unpodded)

1 Preheat oven to 180C. Fill a large saucepan a quarter full with water and bring to the boil, then reduce heat to medium-low until simmering gently.

2 Bring cream to a simmer in a small saucepan over medium heat, stirring occasionally, then reduce heat to low, add cheese, nutmeg and peppercorns, and stir until cheese melts (4-6 minutes). Transfer to a jug and blend with a hand-held blender until smooth. Whisk eggs in a stainless-steel mixing bowl, add cheese mixture and whisk to combine. Place bowl over a saucepan of simmering water and whisk continuously until thick (5-6 minutes). Remove bowl from saucepan and stir with a whisk until tepid (5-7 minutes), then cover bowl with plastic wrap.

3 Meanwhile, refresh tart shells in oven for 5 minutes, then set aside to cool. Blanch peas in salted boiling water until tender (3-4 minutes), refresh in iced water and drain well.

4 Fill tart shells with a slightly rounded tsp of cheese custard, scatter with peas and serve.

Note Pyengana cheddar is available from specialised cheese shops and select delicatessens. If it's unavailable, substitute with a traditional cloth-bound cheddar. Flaky pastry tart shells are available at select delicatessens. See pastelesbakehouse.com.au for stockists. A Thermomix or similar machine will make light work of the cheese custard. Set the temperature to 80C and blend at speed 3-4 for 12-15 minutes.

MY NOTES

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