

“Crespeou-style” savoury torte with Comté AOP Fort Saint-Antoine



Informations

People : 4

Preparation : 15 min.

Cooking time : 30 min.

Ingredients

- 400 g Comté AOP Fort Saint-Antoine
- 12 eggs
- 50 g mushroom purée
- 20 g tomato paste
- ½ bunch chives
- 1 bunch chervil
- 50 g butter
- Table salt, freshly ground pepper

Preparation steps





1. Preheat the oven to 160°C.
2. Crack and beat the eggs in a mixing bowl. Season with table salt and freshly ground pepper.
3. Divide the beaten eggs into 3 bowls.
4. To the first bowl, add the mushroom purée and mix.
5. To the second bowl, add the tomato paste and mix.
6. Finely chop the chives and then add them to the third bowl and mix.
7. Generously butter 4 small moulds.
8. Fill the moulds one third of the way up with the beaten eggs with tomato.
9. Bake in the oven for 9 minutes.
10. Remove the moulds from the oven and add a generous layer of shredded Comté AOP cheese to each one. Return the moulds to the oven for 2 minutes.
11. Remove the moulds from the oven and add a layer of the beaten eggs with chives to each one. Return the moulds to the oven again for 2 minutes.
12. Repeat the steps with the mushroom-flavoured egg mixture.
13. When all the layers are well cooked, remove the savoury tortes from their moulds and plate them.
14. Serve nice and hot and garnish with a little chervil salad.