



ABONDANCE TARTLETS



For around 50 bite size pieces :

100g of Abondance

1/4 l milk

Nutmeg

1 egg plus 1 yolk

Chopped walnuts and whole
kernels for decoration

Mix together the milk, eggs, chopped nut and nutmeg.

Add grated Abondance to the mixture.

Pour into moulds and cook for 10 mins at 180 ° C.

Remove from the oven, unmould and decorate each small flan with a walnut ker .

