



TARTS WITH BLUEBERRY SAUCE AND PORTO AND BRIE

INGREDIENTS FOR 24 TARTS:

- 24 tartlets **VAN ROOY**
- Blueberry Sauce Porto **TRACKLEMENTS**
- 200 g. of Brie cheese (cut into cubes of 1 cm. approx.)
 - 0.11 l. milk
 - 4 eggs
- Salt and pepper to taste



PREPARATION:

Prepare each tart with ½ teaspoon of cranberry sauce with port, then covered with a small brie piece. Mix milk, eggs, salt and pepper, and add it on the filled tart. Bake them for about 10-15 minutes at about 180 degrees.

Let your imagination fly with hundreds of possibilities
VAN ROOY