



Roquefort Tarts

- 2 boxes mini filo shells (30 shells total)
- 3 ounces block style cream cheese, at room temperature
- 1 tablespoon butter, at room temperature
- 2 tablespoons heavy cream
- 1/4 cup crumbled Roquefort cheese, at room temperature
- 1 egg
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 1 tablespoon fresh parsley, finely chopped

Preheat oven to 350 degrees.

Place filo shells on a parchment lined sheet pan.

Place all other ingredients in the bowl of a food processor and pulse until smooth.

Spoon the filling into the shells. Garnish with a bit of additional chopped parsley and bake for 8 to 10 minutes until the surface puffs up. The tarts will collapse a bit as they cool.

Serve warm or at room temperature.

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