

Cake pear roquefort

■ 0,33lb of flour, 0,22lb of grated cheese, 0,33lb of roquefort, 2 pears, 0,22lb of walnuts, 1 bag of yeast, 3 eggs, 0,4 cup of vegetable oil, 0,8 cup of liquid cream, salt and black pepper.

■ Preheat your oven at 356°.

■ In salad bowl, incorporate yeast in the flour. Add the eggs, the oil, the cream, the grated Gruyere, salt, pepper and mix well.

■ Incorporate the roquefort in pieces, the pears in pieces, the walnuts. Mix to obtain a homogeneous preparation.

■ Butter the tin cake. Poor the paste in.

■ Cook in the oven during approximately 50 minutes.

