
BUCHERON TART

1 lb. cream cheese, softened
4 to 8 oz. Bucheron, room temp.
4 eggs
1 c. sour cream
Salt, pepper
Crust for a 9- or 10-in. pie, pre-baked

Blend the cream cheese and Bucheron in a food processor (or use an electric mixer) until smooth. Beat in the eggs, one at a time, until well blended. Stir in the sour cream and add salt, if necessary, and pepper. Pour the mixture into the prepared pie shell and bake in the middle of a 375-degree oven for 25 to 30 minutes, or until slightly puffed and golden brown. Let cool

for 10 minutes before cutting. Serves 8 as an elegant first course.