

Agen prunes with Roquefort cheese

Preparation :
20 minutes

Cooking time :
10 minutes

Difficulty :
Easy



Photo : Photothèque BIP



SERVES 6



INGREDIENTS

- 24 extra large pitted Agen prunes
- Roquefort cheese
- Butter
- 1 roll of puff pastry

PREPARATION

Mix the butter and Roquefort together.

Fill the prunes with the Roquefort mixture.

Wrap the prunes in a very thin layer of puff pastry.

Place in a hot oven (Mark 7) for 10 minutes. Serve hot.



Agen prunes come from plum trees, in particular the Ente plum variety, and are grown in a defined area around the town of Agen.