



PRESERVED PEACH HONEY & GOAT CHEESE TART



QimiQ VORTEILE

- Acid stable and does not curdle
- Bake stable and deep freeze stable

- Prevents moisture migration, pastry remains fresh and dry for longer



15



leicht

ZUTATEN FÜR 8 PORTIONEN

1 QT Pfirsichkompott, abgetropft, grob gehackt

8 OZ Plain Goat Cheese

0.5 Tasse(n) Honig

2 Tasse(n) QimiQ Rahm-Basis, glatt gerührt

8 Stück Tarteletteschalen

ZUBEREITUNG

1. In a bowl, mix the Peach Juices, QimiQ Classic & Honey – Mix Smooth.
2. Add the Goat Cheese – Mix smooth.
3. Fold in the Peaches.
4. Place in the Tart Shells and allow to set up overnight in the cooler.