



PRESERVED PEACH HONEY & GOAT CHEESE TART



QimiQ AVANTAGES

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

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



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INGRÉDIENTS POUR 8 PORTIONS

1 QT Pfirsichkompott, abgetropft, grossièrement haché

8 OZ Plain Goat Cheese

0.5 Miel

2 QimiQ Base crème,

8 Tarteletteschalen

PRÉPARATION

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.