



# 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 Classic, 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.