



BAKED GOATS CHEESE TART WITH CARAMELISED PEACHES



QimiQ BENEFITS

- Firmer and more stable fillings
- Prevents moisture migration, pastry remains fresh and dry for longer
- Reduces drying out on regeneration
- Problem-free reheating possible



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE DOUGH

300 g Flour

150 g Butter, softened

1 Egg(s)

30 g Sugar

pinch(es) Salt

30 ml Vinegar

FOR THE FILLING

250 g QimiQ Classic

30 g Butter

35 g Flour

110 g Goat cheese

30 g Parmesan

25 g Egg yolk(s)

5 g Flat-leaf parsley

10 g Chives

150 g Egg white(s)

FOR THE PEACHES

800 g Peaches

100 g Sugar

30 g Butter

50 ml Peach brandy

METHOD

1. Preheat the oven to 170° C (conventional oven).
2. For the dough, knead the soft butter, egg, sugar, salt and vinegar to a smooth dough, cover with cling film and chill for approx. 30 minutes.
3. Roll the dough out and use to line a greased tart shell tin. Prebake in the hot oven for approx. 12 minutes and allow to cool.
4. For the filling, melt the butter in a saucepan, add the flour and mix well.
5. Add the QimiQ Classic and bring to the boil. Remove from the heat, add the goats cheese, parmesan, egg yolks and herbs and mix well.
6. Whisk the egg whites with a pinch of salt, until stiff and peaks can be formed. Fold into the cheese mixture, mix well and pour into the pre-baked tart shells. Bake in the hot oven (340° F) for approx. 12 minutes.
7. For the peaches, blanch in hot water and douse with iced water to remove the skin.
8. Caramelize the sugar, add the butter and peach brandy and continue to cook to a syrup.
9. Toss the peaches in the syrup and serve with the goats cheese

tartlets.