AUSTRIAN ONION TART

🕐 **25**   🔥 **easy**

INGREDIENTS FOR 8 PORTIONS

1 package	Puff pastry[Tante Fanny]

FOR THE FILLING

250 g	QimiQ Cream Base
500 g	Onion(s), finely shredded
3	Garlic clove(s), finely chopped
200 g	Streaky smoked bacon, finely diced
3 tbsp	Pumpkin seeds, finely chopped
	Sunflower oil, to fry
200 g	Natural yoghurt
4	Egg(s)
2 tsp	Paprika powder
	Salt and pepper

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. Preprepare the pastry according to the instructions on the packet. Lay the pastry onto a baking tray lined with baking paper and form a rim.
3. Fry the onion, garlic, bacon and pumkin seeds in oil until soft and allow to cool.
4. Mix together the QimiQ Sauce Base, yoghurt, eggs, paprika powder, salt and pepper. Add the cold onion mixture and mix well.
5. Pour the filling into the pastry case and bake in the preheated oven for approx. 60 minutes (cover with tin foil to avoid burning if necessary).