



LEEK AND CARROT TART



QimiQ BENEFITS

- Problem-free reheating possible
- Binds with fluid - no separation of ingredients
- Quick and easy preparation



15



easy

INGREDIENTS FOR 6 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE PASTRY CASE

200 g Flour
100 g Butter, softened
1 Egg(s)
25 ml Balsamic vinegar
Salt

FOR THE FILLING

0.5 Leek, finely shredded
4 Carrot(s), finely shredded
1 Red pepper(s), finely diced
Olive oil, to fry
250 g QimiQ Cream Base
4 Egg(s)
200 g Emmenthal cheese, grated
2 tbsp Flat-leaf parsley, finely chopped
Salt and pepper

METHOD

1. Preheat the oven to 160° C (conventional oven).
2. For the pastry, knead the flour, butter, egg, vinegar and salt to a smooth pastry.
3. Wrap in cling film and chill for at least 30 minutes.
4. Roll into a circle and use to line a greased baking tin with a 3 cm high rim.
5. Fry the leek, carrots and red pepper in oil and allow to cool.
6. Mix together the QimiQ Sauce Base, eggs, cheese and parsley. Season with salt and pepper.
7. Add the leek mixture, mix well and pour into the pastry case.
8. Bake in the hot oven for approx. 60 minutes (cover with tin foil to prevent burning if necessary).