



SWEET POTATO AND WALNUT TART



QimiQ BENEFITS

- Foolproof
- Problem-free reheating possible
- Prevents moisture migration, pastry remains fresh and dry for longer



25



medium

INGREDIENTS FOR 12 PORTIONS

FOR THE SHORT CRUST PASTRY

200 g Flour, plain

100 g Butter, softened

1 Egg(s)

pinch(es) Salt

FOR THE FILLING

500 g QimiQ Cream Base

100 g Walnuts, chopped

100 g Feta cheese

Curcuma, dried

Salt

Black pepper

Ground nutmeg

40 ml Orange juice

Orange zest

1 kg Sweet potatoes, peeled

METHOD

1. For the pastry: knead the ingredients together to form a smooth pastry. Wrap in cling film and allow to chill for approx. 30 minutes.
2. For the filling: mix together the QimiQ Cream Base, walnuts, feta cheese, curcuma, salt, black pepper, nutmeg, orange juice and orange zest.
3. Cut the sweet potatoes into thin slices, add to the QimiQ Cream Base mixture and mix well.
4. Preheat the oven to 160 °C (air circulation).
5. Roll out the pastry and use to line a greased tart form. Fill the potato mixture into it and bake in the preheated oven for approx. 30 minutes.