GOAT CREAM CHEESE TART WITH CREAMED KOHLRABI

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds

🕐 25   🔥 easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SHORT CRUST PASTRY

400 g	Spelt flour
200 g	Butter, softened
2	Egg(s)
3 tbsp	Apple vinegar
	Salt
pinch(es)	Ground nutmeg, ground

FOR THE FILLING

250 g	QimiQ Cream Base
400 g	Fresh goat cheese
4	Egg(s)
50 g	Noilly Prat/Vermouth dry
30 g	Orange juice
2 g	Orange zest, finely grated
	Salt
	Black pepper, freshly ground
60 g	Walnuts, coarsely chopped

FOR THE CREAMED KOHLRABI

400 g	QimiQ Cream Base
500 g	Kohlrabi, peeled
80 g	Butter
250 ml	White wine
	Salt
	White pepper, freshly ground
50 g	Chives, to sprinkle

METHOD

1. For the short crust pastry: knead the soft butter with the spelt flour, apple vinegar, egg, salt and nutmeg to a smooth dough.
2. Roll out the pastry thinly and use to line a greased tart form.
3. For the filling: mix the QimiQ Cream Base together with the remaining ingredients, except the walnuts.
4. Fill the mixture into the tart shell, sprinkle with walnuts and bake in a preheated oven at 180°C for approx. 20 minutes.
5. For the creamed kohlrabi: fry the vegetables in butter. Douse with the white wine and reduce.
6. Add the QimiQ Sauce Base and season well.
7. Arrange the tart and the creamed kohlrabi onto plates and sprinkle with chives. Serve garnished with the beetroot slices and peeled orange segments.