



GOATS' CREAM CHEESE TART



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Bake stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Full taste with less fat content



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 Classic, unchilled

400 g Fresh goat cheese

4 Egg(s)

2 Egg yolk(s)

40 g Corn flour / starch

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

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: whisk the QimiQ Classic smooth. Add the remaining ingredients, except the walnuts and mix well.
4. Fill the mixture into the tart shell, sprinkle with walnuts and bake in a preheated oven at 180°C for approx. 20 minutes.
Tip: We recommend a creamed kohlrabi as a side dish.