



# ROOT VEGETABLE & GOAT CHEESE TART



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and easy preparation



25



easy

## INGREDIENTS FOR 1 RING, 26 CM Ø

**1 package** Fresh savoury shortcrust pastry

### FOR THE FILLING

**250 g** QimiQ Classic, unchilled

**200 g** Beetroot(s)

**200 g** Kohlrabi

**200 g** Sweet potatoes

**5** Whole egg(s)

**1 tbsp** Corn flour / starch

Thyme, finely chopped

Salt

Black pepper, ground

Ground nutmeg, ground

**120 g** Goat cheese

**1 tbsp** Olive oil extra virgin, to drizzle

## METHOD

1. Place the shortcrust pastry into a tart mould, press the edges and remove the excess dough.
2. For the filling: wash the root vegetables and rub with a little oil and salt. Roast in the oven until almost done. Remove the skin and slice into slices (approx. 0,5 cm thick).
3. Whisk the unchilled QimiQ Classic until smooth.
4. Add the eggs, starch, some of the herbs and the spices and mix well. Spread onto the shortcrust pastry and crumble the goat cheese on top.
5. Top with the sliced roasted vegetables and sprinkle with the olive oil, salt, pepper and remaining herbs.
6. Bake at 180°C until the crust is golden brown. Allow to cool on a wire rack.