



TARTE FLAMBÉE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Pastry remains crispy for longer
- Quick and easy preparation



10



easy

Tips

Garnish with rocket salad.

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Cream Base
1 package	Puff pastry
220 g	Mozzarella, grated
	Salt and pepper
1	Green pepper(s), cut into strips
0.5	Red onion(s), cut into strips
50 g	Champignons, dried, cut into strips
80 g	Leek, cut into strips

METHOD

1. Preheat the oven to 200 °C (air convection) and prepare the puff pastry according to the instructions on the package.
2. Mix the QimiQ Cream Base with the mozzarella and season to taste with the salt and pepper.
3. Spread the cream onto the puff pastry and place the vegetables on top.
4. Bake for approx. 10 minutes.