



SWEET POTATO TART



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation
- Enhances the natural taste of added ingredients



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easy

Tips

Serve with a spicy paprika dip.

INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 26 CM Ø

1 package Fresh savoury shortcrust pastry

FOR THE FILLING

250 g QimiQ Cream Base

1 Onion(s), finely sliced

2 Garlic clove(s), finely chopped

150 ml Vegetable oil, to fry

800 g Sweet potatoes, peeled, sliced

200 g Parsnips, fresh, peeled, sliced

2 small pinch(es) Curry powder

4 small pinch(es) Smoked sweet paprika

Salt and pepper

4 Egg(s)

METHOD

1. Preheat the oven to 180 °C (conventional oven) and prepare the pastry according to the instructions on the package.
2. For the filling: sauté the onions and garlic in hot oil. Add the sweet potatoes and parsnips and sauté until the sweet potatoes are slightly soft. Season with curry powder, paprika powder, salt and pepper.
3. Place the shortcrust pastry into a greased tin and distribute the sweet potato mixture on top.
4. Mix the QimiQ Cream Base with the eggs and season with salt and pepper. Pour onto the sweet potato mixture.
5. Bake in the preheated oven for approx. 25 minutes.