



# TART FLAMBÉE WITH GOAT CREAM CHEESE



## QimiQ BENEFITS

- Gratinable stable, heat stable, microwave stable



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## Tips

Garnish with chopped walnuts.

## INGREDIENTS FOR 10 PORTIONS

<b>1 litre(s)</b>	QimiQ Sauce Hollandaise
<b>10</b>	Fresh tart flambée bases à 85 g
<b>600 g</b>	Fresh goat cheese
<b>2</b>	Orange(s), finely grated zest
<b>4</b>	Red onion(s), sliced
<b>2 stalk(s)</b>	Leek, sliced
<b>30</b>	Cherry tomatoes, halved
	Rocket salad, to garnish

## METHOD

1. Preheat the oven to 200 °C (air circulation) and prepare the tart flambée pastry according to the instructions on the package.
2. Mix the QimiQ Sauce Hollandaise with 400 g of the goat cream cheese until smooth. Add the orange zest and spread onto the pastry.
3. Arrange the vegetables on top of the pastry and bake in the preheated oven for approx. 10-15 minutes.
4. Garnish with the rocket salad and the remaining goat cream cheese before serving.