



LA BONNE VIE GOAT AND FIG TARTLETS



QimiQ BENEFITS

- Tart shells remain crispy for longer
- Enhances the natural taste of the goat cheese
- Quick and easy preparation



INGREDIENTS FOR 10 PORTIONS

10 Tart shells

100 g Figs, dried

FOR THE FILLING

125 g QimiQ Classic

300 g La Bonne Vie Goat Cheese

4 Egg(s)

20 g Corn flour / starch

30 ml Lemon juice

Salt

METHOD

1. For the filling: using an immersion blender blend the ingredients until smooth.
2. Fill the tartlet shells with the mixture and top with the dried figs. Bake in an oven at 180 °C for approx. 10-15 minutes.