



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 10 PORTIONS

750 g	QimiQ Cream Base
10	Fresh tart flambée bases à 85 g
525 g	Cream cheese
400 g	Parmesan, grated
	Salt and pepper
	Ground nutmeg, ground
600 g	Streaky bacon, finely diced
5	Red onion(s), cut into strips
300 g	Leek, cut into strips

METHOD

1. Preheat the oven to 200 °C (air circulation) and prepare the pastry according to the instructions on the package.
2. Mix the QimiQ Sauce Base with the cream cheese and Parmesan and season to taste with salt, pepper and nutmeg.
3. Spread the cream onto the tart flambée bases and top with the bacon, onions and leek.
4. Bake in the preheated oven for approx. 10 minutes.