



TART FLAMBÉE WITH SALMON AND PRAWNS



QimiQ BENEFITS

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



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easy

Tips

Smoked fish can be used instead of salmon.

INGREDIENTS FOR 2 TARTS FLAMBÉE

2	Fresh flambé tarte dough [or pizza dough]
125 g	QimiQ Cream Base
300 g	Cream cheese
10 g	Garlic, finely chopped
	Salt and pepper
100 g	Leek, cut into strips
50 g	Onion(s), cut into strips
200 g	Salmon, fresh, cut into strips
10 piece(s)	Prawns
	Flat-leaf parsley, coarsely chopped

METHOD

1. Preheat the oven to 220 °C (air circulation) and prepare the pastry according to the instructions on the package.
2. Whisk the QimiQ Sauce Base with the cream cheese smooth. Add the garlic and mix well. Season to taste with salt and pepper.
3. Spread the cream onto the tart flambée bases and top with the leek, onion, salmon and prawns.
4. Garnish with parsley and bake in the preheated oven for approx. 5-7 minutes.