



# TART FLAMBÉE WITH GOAT CREAM CHEESE



## QimiQ BENEFITS

- Gratin stable, heat stable, microwave stable



15



easy

## Tips

Garnish with chopped walnuts.

## INGREDIENTS FOR 4 PORTIONS

**1 package** Tante Fanny fresh flambé tarte dough [or pizza dough]

### FOR THE HOLLANDAISE

**150 g** QimiQ Cream Base

**150 g** Fresh goat cheese

**6** Egg yolk(s)

**90 ml** White wine reduction/stock

**2** Orange(s), juice and finely grated zest

Ginger, pickled

**2 small pinch(es)** Curcuma

**400 ml** Clarified butter

Salt and pepper

### FOR THE TOPPING

**1** Red onion(s), sliced

**0.5 stalk(s)** Leek, sliced

**8** Cherry tomatoes, halved

Rocket salad, to garnish

## METHOD

1. Preheat the oven to 200 °C (convection oven) and prepare the tart flambée pastry according to the instructions on the package.
2. For the hollandaise: using an immersion blender, blend the QimiQ Sauce Base smooth with 100 g of the goat cream cheese, egg yolks, white wine reduction, orange juice, grated zest, pickled ginger and curcuma.
3. Slowly add the clarified butter, stirring continuously.
4. Season with salt and pepper.
5. Spread the hollandaise evenly onto the pastry.
6. Arrange the vegetables on top of the pastry and bake in the preheated oven for approx. 10-15 minutes.
7. Garnish with the rocket salad and the remaining goat cream cheese before serving.