



BROCCOLI AND HAM TART

QimiQ BENEFITS

- Bake stable and deep freeze stable
- Creamy indulgent taste with less fat
- Firmer and more stable fillings
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



15



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE PASTRY CASE

250 g Flour

125 g Butter

1 Egg(s)

0.5 tsp Salt

1 pinch(es) Sugar

FOR THE FILLING

500 g Broccoli

1 Garlic clove(s), halved

250 g Cured ham, cut into strips

250 g QimiQ Classic, unchilled

3 Egg(s)

70 g Parmesan, grated

Salt and pepper

Ground nutmeg

METHOD

1. Preheat the oven to 180° C (conventional oven).
2. For the pastry case, knead all the ingredients to a smooth pastry and chill for 30 minutes.
3. Grease a Ø 26 cm tart tin. Roll out the pastry and use to line the greased tin. Prick the base with a fork, line with greaseproof paper and bake blind with baking beans and bake blind for 20 minutes. Remove paper and beans and bake for a further 5 minutes.
4. Cook the broccoli and garlic in salted water for about 5 minutes, rinse with cold water and drain. Remove the garlic.
5. Whisk QimiQ Classic smooth. Add the egg and parmesan and mix well. Season with salt, pepper and nutmeg.
6. Place half of the ham on the crust base, cover with the broccoli followed by the remaining ham. Pour the QimiQ mixture over the tart and bake for approx. 40 minutes.