



# PRESERVED PEACH HONEY & GOAT CHEESE TART



## QimiQ AVANTAGES

- Acid stable and does not curdle
- Bake stable and deep freeze stable
  
- Prevents moisture migration, pastry remains fresh and dry for longer



15



simplement

## INGRÉDIENTS POUR 8 PORTIONS

**1 QT** Pêches, en conserve et égouttées, grossièrement haché

**8 OZ** Plain Goat Cheese

**0.5 tasse** Miel

**2 tasse** QimiQ Base crème, remué jusqu'à ce que ça soit lisse

**8**

## PRÉPARATION

1. In a bowl, mix the Peach Juices, QimiQ Classic & Honey – Mix Smooth.
2. Add the Goat Cheese – Mix smooth.
3. Fold in the Peaches.
4. Place in the Tart Shells and allow to set up overnight in the cooler.