



PRESERVED PEACH HONEY & GOAT CHEESE TART



QimiQ VANTAGGI

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



15



semplicement

INGREDIENTI PER 8

1 QT Pesche, in conserva e sgocciolate,

8 OZ Plain Goat Cheese

0.5 Miele

2 QimiQ Classic,

8

PREPARAZIONE

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.