



BAKED GOATS CHEESE TART WITH CARAMELIZED PEACHES



QimiQ BENEFITS

- Firmer and more stable fillings
- Prevents moisture migration, pastry remains fresh and dry for longer
- Reduces drying out on regeneration
- Problem-free reheating possible



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE DOUGH

300 g	AP Flour
150 g	Butter, softened
1	Egg(s)
30 g	Sugar
pinch(es)	Salt
30 ml	Vinegar

FOR THE FILLING

250 g	QimiQ Classic
30 g	Butter
35 g	AP Flour
110 g	Goat cheese
30 g	Parmesan
25 g	Egg yolk(s)
5 g	Parsley
10 g	Chives
150 g	Egg white(s)

FOR THE PEACHES

800 g	Peaches
100 g	Sugar
30 g	Butter
50 ml	Peach brandy

METHOD

1. Preheat the oven to 340° F (conventional oven).
2. For the dough, knead the soft butter, egg, sugar, salt and vinegar to a smooth dough, cover with plastic foil and chill for approx. 30 minutes.
3. Roll the dough out and use to line a greased tart shell tin. Prebake in the hot oven for approx. 12 minutes and allow to cool.
4. For the filling, melt the butter in a pan, add the flour and mix well.
5. Add the QimiQ Classic and bring to a boil. Remove from the heat, add the goats cheese, parmesan, egg yolks and herbs and mix well.
6. Whisk the egg whites with a pinch of salt, until stiff and peaks can be formed. Fold into the cheese mixture, mix well and pour into the pre-baked tart shells. Bake in the hot oven (340° F) for approx. 12 minutes.
7. For the peaches, blanch in hot water and douse with iced water to remove the skin.
8. Caramelize the sugar, add the butter and peach brandy and continue to cook to a syrup.
9. Toss the peaches in the syrup and serve with the goats cheese

tartlets.