



# AUSTRIAN ONION TART



## QimiQ BENEFITS

- Problem-free reheating possible
- Quick and simple preparation
- Binds with fluid - no separation of ingredients



25



easy

## INGREDIENTS FOR 8 PORTIONS

**1 package** Puff pastry

### FOR THE FILLING

**250 g** QimiQ Sauce Base

**500 g** Onion(s), finely shredded

**3** Garlic clove(s), finely chopped

**200 g** Streaky smoked bacon, finely diced

**3 tbsp** Pepitas, finely chopped

Sunflower oil, to fry

**200 g** Natural yogurt

**4** Egg(s)

**2 tsp** Paprika powder

Salt and pepper

## METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. Preprepare the pastry according to the instructions on the packet. Lay the pastry onto a baking tray lined with baking paper and form a rim.
3. Fry the onion, garlic, bacon and pumkin seeds in oil until soft and allow to cool.
4. Mix together the QimiQ Sauce Base, yogurt, eggs, paprika powder, salt and pepper. Add the cold onion mixture and mix well.
5. Pour the filling into the pastry case and bake in the preheated oven for approx. 60 minutes (cover with tin foil to avoid burning if necessary).