



# ROOT VEGETABLE & GOAT CHEESE TART



## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Quick and simple preparation



25



easy

## INGREDIENTS FOR 1 Ø 10\

**1 package** Fresh savoury shortcrust pastry

### FOR THE FILLING

**250 g** QimiQ Sauce Base

**200 g** Red beet(s)

**200 g** Kohlrabi

**200 g** Sweet potatoes

**4** Whole egg(s)

Thyme, finely chopped

Salt

Black pepper, ground

Nutmeg, ground

**120 g** Goat cheese

**1 tbsp** Olive oil extra virgin, to drizzle

## METHOD

1. Place the shortcrust pastry into a tart mould, press the edges and remove the excess dough.
2. For the filling: wash the root vegetables and rub with a little oil and salt. Roast in the oven until almost done. Remove the skin and slice into 1/8-1/4" inch slices.
3. Mix the QimiQ Sauce Base with the eggs, some of the herbs and the spices. Spread onto the shortcrust pastry and crumble the goat cheese on top.
4. Top with the sliced roasted vegetables and sprinkle with the olive oil, salt, pepper and remaining herbs.
5. Bake at 350° F until the crust is golden brown. Allow to cool on a wire rack.