



GOATS' CREAM CHEESE TART



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Bake stable
- Prevents moisture migration, pastry remains fresh and dry for longer
- Full taste with less fat content



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SHORT CRUST PASTRY

- 400 g** Spelt flour
- 200 g** Butter, softened
- 2** Egg(s)
- 3 tbsp** Apple cider vinegar
- Salt
- pinch(es)** Nutmeg, ground

FOR THE FILLING

- 250 g** QimiQ Classic, room temperature
- 400 g** Goat cream cheese
- 4** Egg(s)
- 2** Egg yolk(s)
- 40 g** Corn starch
- 50 g** Vermouth dry
- 30 g** Orange juice
- 2 g** Orange zest, finely grated
- Salt
- Black pepper, freshly ground
- 60 g** Walnuts, coarsely chopped

METHOD

1. For the short crust pastry: knead the soft butter with the spelt flour, apple vinegar, egg, salt and nutmeg to a smooth dough.
2. Roll out the pastry thinly and use to line a greased tart form.
3. For the filling: whisk the QimiQ Classic smooth. Add the remaining ingredients except the walnuts and mix well.
4. Fill the mixture into the tart shell, sprinkle with walnuts and bake in a preheated oven at 180°C for approx. 20 minutes.
Tip: We recommend a creamed kohlrabi as a side dish.