



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 Classic, room temperature

200 g Red beet(s)

200 g Kohlrabi

200 g Sweet potatoes

5 Whole egg(s)

1 tbsp Corn starch

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. Whisk the unchilled QimiQ Classic until smooth.
4. Add the eggs, starch, some of the herbs and the spices and mix well. Spread onto the shortcrust pastry and crumble the goat cheese on top.
5. Top with the sliced roasted vegetables and sprinkle with the olive oil, salt, pepper and remaining herbs.
6. Bake at 350° F until the crust is golden brown. Allow to cool on a wire rack.