



TART FLAMBÉE WITH GOAT CREAM CHEESE



QimiQ BENEFITS

- Gratinable stable, heat stable, microwave stable



15



easy

Tips

Garnish with chopped walnuts.

INGREDIENTS FOR 4 PORTIONS

250 ml QimiQ Sauce Hollandaise

1 package Fresh flambé tarte dough [or pizza dough]

150 g Goat cream cheese

0.5 Orange(s), finely grated zest

1 Red onion(s), sliced

0.5 stalk(s) Leek, sliced

8 Cherry tomatoes, halved

Arugula [Rocket leaf], to garnish

METHOD

1. Preheat an oven to 400 °F (air circulation) and prepare the tart flambée pastry according to the instructions on the package.
2. Mix the QimiQ Sauce Hollandaise together with 100 g of the goat cream cheese until smooth, add the orange zest and spread onto the pastry.
3. Arrange the vegetables on top of the pastry and bake in the preheated oven for approx. 10-15 minutes.
4. Garnish with the rocket salad and the remaining goat cream cheese before serving.