



TARTE FLAMBÉE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Pastry remains crispy for longer
- Quick and easy preparation

10

easy

Tipps

Garnish with rocket salad.

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
4	Fresh tart flambée bases à 85 g
170 g	Cream cheese
160 g	Parmesan, grated
	Salt and pepper
	Nutmeg, ground
250 g	Streaky bacon, finely diced
2	Red onion(s), cut into strips
160 g	Leek, cut into strips

METHOD

1. Preheat an oven to 440 °F (conventional oven) and prepare the pastry according to the instructions on the package. 2

Mix the QimiQ Sauce Base with the cream cheese and Parmesan and season to taste with salt, pepper and nutmeg. 3

Spread the cream onto the tart flambée bases and top with the bacon, onion and leek. 4

Bake in the preheated oven for approx. 15 minutes.