TARTE FLAMBÉE

QimiQ BENEFITS

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

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easy

Tips

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.