



TART FLAMBÉE WITH GOAT CREAM CHEESE



QimiQ BENEFITS

- Gratin stable, heat stable, microwave stable



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Tips

Garnish with chopped walnuts.

INGREDIENTS FOR 10 PORTIONS

1 litre(s)	QimiQ Sauce Hollandaise
10	Fresh tart flambée bases à 85 g
600 g	Goat cream cheese
2	Orange(s), finely grated zest
4	Red onion(s), sliced
2 stalk(s)	Leek, sliced
30	Cherry tomatoes, halved
	Arugula [Rocket leaf], to garnish

METHOD

1. Preheat the 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 with 400 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.