



TART FLAMBÉE WITH GOAT CREAM CHEESE



QimiQ BENEFITS

- Gratin stable, heat stable, microwave stable



15



easy

Tips

Garnish with chopped walnuts.

INGREDIENTS FOR 4 PORTIONS

1 package Fresh flambé tarte dough [or pizza dough]

FÜR DIE HOLLANDAISE

150 g QimiQ Sauce Base

150 g Goat cream cheese

6 Egg yolk(s)

90 ml White wine reduction/stock

2 Orange(s), juice and finely grated zest

Ingwer, pickled

2 small pinch(es) Curcuma

400 ml Clarified butter

Salt and pepper

FÜR DEN BELAG

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. Die geklärte Butter langsam und unter ständigem Rühren dazugeben.
4. Mit Salz und Pfeffer abschmecken.
5. Hollandaise gleichmäßig auf den Flammkuchenteig verteilen.
6. Arrange the vegetables on top of the pastry and bake in the preheated oven for approx. 10-15 minutes.
7. Garnish with the rocket salad and the remaining goat cream cheese before serving.