



PRESERVED PEACH HONEY & GOAT CHEESE TART



QimiQ BENEFITS

- Acid stable and does not curdle
- Bake stable and deep freeze stable

- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

INGREDIENTS FOR 8 PORTIONS

1 QT Peaches, tinned and drained, coarsely chopped

8 OZ Plain Goat Cheese

0.5 cup(s) Honey

2 cup(s) QimiQ Classic, whisked smooth

8 pcs Tart shells

METHOD

1. In a bowl, mix the Peach Juices, QimiQ Classic & Honey – Mix Smooth.
2. Add the Goat Cheese – Mix smooth.
3. Fold in the Peaches.
4. Place in the Tart Shells and allow to set up overnight in the cooler.