



LEEK AND CARROT TART



QimiQ BENEFITS

- Problem-free reheating possible
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FOR THE PASTRY CASE

200 g AP Flour
100 g Butter, softened
1 Egg(s)
25 ml Balsamic vinegar
Salt

FOR THE FILLING

0.5 Leek, finely shredded
4 Carrot(s), finely shredded
1 Red bell pepper(s), finely diced
Olive oil, to fry
250 g QimiQ Classic, room temperature
3 Egg(s)
2 tbsp Corn starch
200 g Emmenthal cheese, grated
2 tbsp Parsley, finely chopped
Salt and pepper

METHOD

1. Preheat the oven to 320° F (conventional oven).
2. For the pastry, knead the flour, butter, egg, vinegar and salt to a smooth pastry.
3. Wrap in plastic film and chill for at least 30 minutes.
4. Roll into a circle and use to line a greased baking tin with a 3 cm high rim.
5. Fry the leek, carrots and red bell pepper in oil and allow to cool.
6. Whisk QimiQ Classic smooth. Add the eggs, corn starch and cheese and season with parsley, salt and pepper.
7. Add the leek mixture, mix well and pour into the pastry case.
8. Bake in the hot oven for approx. 60 minutes (cover with tin foil to prevent burning if necessary).