



AUSTRIAN ONION TART



QimiQ BENEFITS

- Problem-free reheating possible
- Quick and simple preparation
- Longer shelf life without loss of quality



25



easy

INGREDIENTS FOR 8 PORTIONS

1 package Puff pastry

FOR THE FILLING

250 g QimiQ Classic, room temperature

500 g Onion(s), finely shredded

3 Garlic clove(s), finely chopped

200 g Streaky smoked bacon, finely diced

3 tbsp Pepitas, finely chopped

Sunflower oil, to fry

200 g Natural yogurt

3 Egg(s)

2 tbsp Corn starch

2 tsp Paprika powder

Salt and pepper

METHOD

1. Preheat an oven to 320 °F (conventional oven).
2. Preprepare the pastry according to the instructions on the packet. Lay the pastry onto a baking tray lined with baking paper and form a rim.
3. Fry the onion, garlic, bacon and pumpkin seeds in oil until soft and allow to cool.
4. Whisk QimiQ Classic smooth. Stir in the yogurt, eggs, corn starch, paprika powder, salt and pepper. Add the cold onion and mix well.
5. Pour the filling into the pastry case and bake in the preheated oven for approx. 60 minutes (cover with tin foil to prevent burning if necessary).