



# BROCCOLI AND HAM TART

## QimiQ BENEFITS

- Bake stable and freezer stable
- Creamy indulgent taste with less fat
- Firmer and more stable fillings
- Prevents moisture migration, bread, rolls and sandwiches remain fresh and dry for longer



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easy

## INGREDIENTS FOR 8 PORTIONS

### FOR THE PASTRY CASE

**250 g** AP Flour

**125 g** Butter

**1** Egg(s)

**0.5 tsp** Salt

**1 pinch(es)** Sugar

### FOR THE FILLING

**500 g** Broccoli

**1** Garlic clove(s), halved

**250 g** Cured ham, cut into strips

**250 g** QimiQ Classic, room temperature

**3** Egg(s)

**70 g** Parmesan, grated

Salt and pepper

Nutmeg

## METHOD

1. Pre-heat the oven to 360° F (conventional oven).
2. For the pastry case, knead all the ingredients to a smooth pastry and chill for 30 minutes.
3. Grease a Ø 10 inch tart tin. Roll out the pastry and use to line the greased tin. Prick the base with a fork, line with greaseproof paper and bake blind with baking beans and bake blind for 20 minutes. Remove paper and beans and bake for a further 5 minutes.
4. Cook the broccoli and garlic in salted water for about 5 minutes, rinse with cold water and drain. Remove the garlic.
5. Whisk QimiQ Classic smooth. Add the egg and parmesan and mix well. Season with salt, pepper and nutmeg.
6. Place half of the ham on the crust base, cover with the broccoli followed by the remaining ham. Pour the QimiQ mixture over the tart and bake for approx. 40 minutes.