

Winter Tart with Mushrooms, Roquefort and Thyme

Cuisine: **French**

Food category: **Vegetarian dishes**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

Preheating: **195 °C**

1	Hot air	100 %	Termination by time	00:15 hh:mm	190 °C	100 %	
2	Hot air	100 %	Termination by time	00:30 hh:mm	190 °C	100 %	

Ingredients - number of portions - 6

Name	Value	Unit
Roquefort	125	g
fresh mushrooms like seps,button, shitake, etc.	300	g
a sprig of thyme	1	pcs
Egg (for egg wash)	1	pcs
parmesan cheese	20	g

Directions

golden and crispy.

Nutrition and allergens

Allergens: 7, A, Milk

Minerals: Calcium, Phosphorus, Sodium

Vitamins: Vitamin A, Vitamin B12, Vitamin D

Nutritional value of one portion	Value
Energy	99.3 kJ
Carbohydrate	0.2 g
Fat	7.3 g
Protein	7.5 g
Water	8.1 g



Vision Bake