

Tomato Tart

Cuisine: **French**

Food category: **Vegetarian dishes**



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Company: **Retigo**

Program steps

Preheating: **190 °C**

| | | | | | | | |
|---|---------|-------|---------------------|-------------|--------|-------|--|
| 1 | Hot air | 100 % | Termination by time | 00:15 hh:mm | 190 °C | 100 % | |
| 2 | Hot air | 100 % | Termination by time | 00:20 hh:mm | 190 °C | 80 % | |

Ingredients - number of portions - 6

| Name | Value | Unit |
|---------------|-------|------|
| puff pastry | 1 | pcs |
| dijon mustard | 40 | g |
| crème fraîche | 20 | g |
| Comté cheese | 30 | g |
| parmezan | 15 | g |
| tomato | 250 | g |

Nutrition and allergens

Allergens: 1, 10, Milk

Minerals: Calcium, Phosphorus

Vitamins: A, B12, Vitamin A

| Nutritional value of one portion | Value |
|----------------------------------|---------|
| Energy | 60.1 kJ |
| Carbohydrate | 2.4 g |
| Fat | 4.3 g |
| Protein | 3.2 g |
| Water | 1.6 g |

Directions

Roll out the puff pastry between two sheets of parchment paper then between two baking trays and bake for pre-cooking.

Wash the tomatoes and slice them.

Mix the mustard and the cream.

Spread the mixture over the puff pastry.

Sprinkle the base with the two cheeses.

Arrange the tomato slices on top.

Drizzle with olive oil and bake.



Vision Bake