

# Winter Tart with Mushrooms, Roquefort and Thyme

Cuisine: **French**  
Food category: **Vegetarian dishes**



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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 % |  |

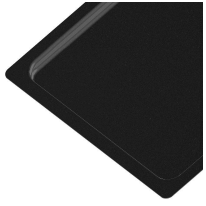
| Ingredients - number of portions - 6            |       |      |
|-------------------------------------------------|-------|------|
| Name                                            | Value | Unit |
| Roquefort                                       | 125   | g    |
| fresh mushrooms like seps,button, shitake, etc. | 300   | g    |
| a sprig of thyme                                | 1     | pcs  |
| Egg (for egg wash)                              | 1     | pcs  |
| parmesan cheese                                 | 20    | g    |

| 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   |

Directions

golden and crispy.

## Recommended accessories



Vision Bake