

Winter Tart with Mushrooms, Roquefort and Thyme

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





Author: **Chloé Lasseron**
Company: **Retigo**

Program steps

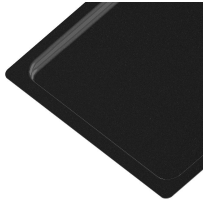
Preheating:		195 °C									
1	 Hot air	 100 %	 Termination by time	 00:15 hh:mm	 190 °C	 100 %					
2	 Hot air	 100 %	 Termination by time	 00:30 hh:mm	 190 °C	 100 %					

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

Recommended accessories



Vision Bake