

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
parmezán	15	g
tomato	250	g

Nutrition and allergens

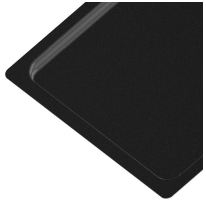
Allergens: 1, 10, Milk
Minerals: Calcium, Phosphorus
Vitamins: A, B12, Vitamin A

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.

Recommended accessories



Vision Bake