

# 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.

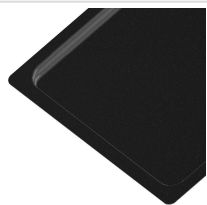
Mix the mustard and the cream.

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