

# 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    |

| Nutrition and allergens                                                                                       |         |
|---------------------------------------------------------------------------------------------------------------|---------|
| Allergens: 7, A, Milk<br>Minerals: Calcium, Phosphorus, Sodium<br>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