

Leek salmon tart with the magimix

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500G of milk
400G of leek white
250G of heavy cream
150G of sweet cheese
100G of potatoes
30G of oil
4 slices of smoked salmon
4 eggs
1 pinch of nutmeg
1 teaspoon of butter
1 pinch of salt
1 pinch of pepper

500G of milk
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Discover a traditional Belgian vegetable tart recipe, cooked with your Thermomix TM31, TM5, and TM6 food processor :

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Preheat the oven to 200°C.

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Peel and dice the potatoes, then boil them in water for 10 minutes.

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Wash the leeks and slice them, then add oil to the Thermomix bowl along with the leeks and cook for 10 minutes at 100°C on the simmering speed.

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When done, set aside the leeks.

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In the bowl, add the eggs, heavy cream, gruyere cheese, milk, salt, pepper, nutmeg, and salmon cut into pieces. Set the speed to 4 for 30 seconds in reverse function.

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Then add the leeks to the bowl and set the speed to 4 for 30 seconds in reverse function.

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Grease the mold and pour the mixture into it.

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Bake for 35 minutes.

Enjoy this excellent Thermomix dish from Belgium. Yum ;)