

Leek salmon tart with the thermomix

Leek salmon tart with the thermomix

10 min	10 min 45 min	10 min 45 min 55 min	10 min 45 min 55 min 3/10
10 min 45 min 55 min 3/10 12	10 min 45 min 55 min 3/10 12 8	10 min 45 min 55 min 3/10 12 8	12

10 min 45 min 55 min 3/10 12 8 12

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
<span itemprop="

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

Â»

Preheat the oven to 200°C.

Â»

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

Â»

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.

Â»

When done, set aside the leeks.

Â»

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.

Â»

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

Â»

Grease the mold and pour the mixture into it.

Â»

Bake for 35 minutes.

Enjoy this excellent Thermomix dish from Belgium. Yum ;)