

TART WITH SMOKED SALMON

4 Portions | Preparation time 40 min

INGREDIENTS

90 g / smoked salmon

Cake for Tart

2 pieces / grilled peppers

2 pieces / red onions

1 piece / zucchini

1 item / spring onion

1 egg

200 ml / 30% cream

Nutmeg

Olive oil

Salt, white pepper

INSTRUCTION

Preheat the oven to 170 °C. Put the dough into the form and puncture. We bake for 10 minutes.

Peel and cut the red onion into feathers. Wash and cut zucchini into thin half-thalers. Warm up the olive oil in a frying pan and add the onion and salt. Fry until tender, about 7 minutes. After fried in onions, fry zucchini for about 5 minutes. Salt the zucchini.

Lay out the layers of vegetables on the baked dough. We start with red, fried onions. Then fried zucchini. Arrange the smoked salmon cut into strips. Cut each of the peppers into strips,

PURCHASE LIST

Cake for tart

Smoked salmon

Grilled red peppers

Red onions

Zucchini

Spring onion

Egg

Cream 30%

Tart Cake

which we put between the salmon. Sprinkle with chopped spring onions. In a bowl, whisk one egg with a little salt. Then add the cream, season with white pepper and nutmeg. Mix. Pour our tart with this prepared mass. We bake the tart in 170 °C 25-30 min. until the egg mass is cut.

We serve hot tart. We can also replace salmon with smoked mackerel.