



Spiral vegetable tart



Categoria
Vinegars



Tempo de preparação
Demorado



Dificuldade
Chef



Custo
Select



Com quem?
Select



Nº de pessoas
8 pessoas

Ingredientes



25ml of Gallo Porto Wine
Vinegar

- 1 unit of shortcrust pastry
- 5 extra large eggs
- 500ml of semi-skimmed milk
- 250g of carrots
- 200g of courgette
- Salt, ground pepper, and nutmeg to taste

Modo de preparação

1

Cut the vegetables in thin slices with a knife or a carrot peeler.

2

Boil them in water and half of the Gallo Porto Wine Vinegar.

3

Let them cool down in icy water.

4

Place the shortcrust pastry on a pie plate.

5

Role the sliced vegetables alternatively from the centre leaving about three fingers from the side.

6

Mix the eggs and milk, season with salt, pepper, and nutmeg, and pour the remaining Gallo Porto Wine Vinegar onto the pie.

7

Leave it to bake in the oven at 175°C (347°F) until it is solid and toasted.

Produtos utilizados



Gallo Porto Wine Vinegar

Selected Origin Vinegar



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