Pumpkin flan with goat's cheese



Used Bresc products



Bresc Garlic puree 1000g

Ingredients

4

For pastry

- 180 g flour
- 70 g almond broyage (35 g almond flour/35 g icing sugar)
- 125 g butter
- 1 egg
- 7.5 g salt
- 12 g water

For the filling

- 275 g pumpkin, in cubes
- 100g yoghurt
- 100 g egg
- 100 g goat's cheese
- 5 g Bresc Garlic puree
- 1 g tarragon, finely chopped
- 15 g Cheddar, grated
- salt and pepper to taste

Preparation method

For the pastry, mix the flour, the almond broyage, the butter, 1 egg, salt and water. Knead until it forms a consistent mixture. Leave to rest overnight in the fridge.
Place a sheet of greaseproof paper in the baking tin. Roll the pastry to the size of the baking tin. Place the pastry over the tin. Press the pastry gently against the bottom and sides of the tin. Cut away any surplus pastry (not essential). Place another layer of greaseproof paper on the pastry. Fill the flan dish with baking peas. Blind-bake in a preheated oven at 180°C for 10 minutes. Mix the yoghurt the egg, garlic puree, tarragon and Cheddar to a homogeneous mixture. Stir in the cubes of pumpkin and pour the mixture onto the bottom of the flan. Cut the goat's cheese into pieces and divide equally over the filling. Bake in a preheated oven at 120°C until cooked through.

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