

## smart tart

With your V-ZUG Combi-Steam XSL oven, you can create restaurant-style dishes at home, such as this tart by Felix Halter of the V-ZUG Gourmet Academy.



### QUINCE & ROQUEFORT

#### FRANGIPANE TART

600g caster sugar  
 2 quinces, peeled, cut into wedges  
 Juice of 1 lemon, plus 1 tsp lemon zest  
 1½ cups (225g) plain flour  
 125g chilled unsalted butter, chopped,  
 plus 125g softened unsalted butter  
 ⅓ cup (50g) icing sugar  
 Pinch of ground cinnamon  
 1 vanilla bean, split, seeds scraped  
 3 eggs  
 ¼ cup (35g) plain flour  
 1 cup (120g) almond meal  
 100g Roquefort\* or other blue cheese,  
 crumbled  
 Rocket, to garnish

Preheat your V-ZUG Combi-Steam XSL oven to 80°C (or a regular oven to its lowest temperature). Combine 500g caster sugar and 800ml water in a flameproof casserole. Bring to the boil, then simmer over medium heat, stirring to dissolve sugar. Add quince and lemon juice and return to the boil. Cover surface closely with baking paper. Bake for 4 hours or until quince is soft. Drain. Set aside.

Meanwhile, whiz flour, chilled butter, icing sugar, zest and cinnamon in a processor until mixture resembles breadcrumbs. Add 1 egg and 2 tbs chilled water and whiz until dough comes together in a ball. Enclose in plastic wrap and chill for 15 minutes.

Roll pastry to 3mm thick. Line a 23cm tart pan with pastry. Chill for 15 minutes.

Increase V-ZUG Combi-Steam XSL oven (or regular oven) temperature to 180°C.

Line pastry with baking paper and fill with pastry weights. Bake for 10 minutes. Remove paper and weights, then bake for a further 10 minutes or until golden and dry.

Meanwhile, beat softened butter, vanilla seeds and remaining 100g caster sugar in an electric mixer until thick and pale. Add remaining eggs, 1 at a time, beating well after each. Stir in flour and almond meal.

Lay quinces on tart base and scatter over cheese. Pour over the frangipane mixture, then bake in the oven for 40 minutes or until golden. Garnish with rocket and serve warm or at room temperature. **Serves 8.**

\* Roquefort is available from delis.

### THE V-ZUG COMBI-STEAM XSL

The V-ZUG Combi-Steam XSL uses pressure-free steam technology to deliver precise temperature control – ideal for baking your favourite tarts and cakes. The BakeOmatic feature automatically senses the cooking time and temperature for your favourite dishes and the GourmetSteam setting contains dozens of pre-programmed recipes from top chefs, making it easy to entertain at home.

For more information and recipe ideas, visit: [vzug.com.au](http://vzug.com.au).



The Swiss Leader

