potato tart

90 Min. | vegan | vegetarian

Zutaten 4 Personen

600 g	potatoes
1	vegan tart crust (round)
1	red onion(s)
2 package(s)	Petrella Vegan Chives (125 g)
50 ml	plant-based milk
30 g	vegan bacon bits
some	plant-based milk
some	fresh chives
some	salt, pepper, and nutmeg

Petrella Produkte

petrella vegan chives

potato tart

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So wird's gemacht

1. Preheat the oven to 200°C (convection). Wash the potatoes thoroughly and slice them thinly.
2. Place the dough on a baking rack lined with parchment paper. Prick the dough several times with a fork. Finely dice the onion(s) and mix with half of the Petrella Vegan Chives.
3. Arrange a layer of potato slices on the tart crust. Spread the onion-cream cheese mixture on top, leaving a 5 cm border around the edge.
4. Now arrange 4–5 potato slices in a fan shape, alternating directions, until the tart is completely covered with potato slices.
5. Mix the remaining Petrella Vegan Chives with plant-based milk, season with salt, pepper, and nutmeg, and spread over the potato slices.
6. Fold the edges of the dough inward and brush with a little plant-based milk. Bake for 40 minutes at 200 °C (convection). After the first 20 minutes, scatter the vegan bacon bits over the tart and cover it.
7. Cut the chives into small rolls. Remove the tart from the oven, let it cool for 10 minutes, sprinkle with fresh chives, and serve.