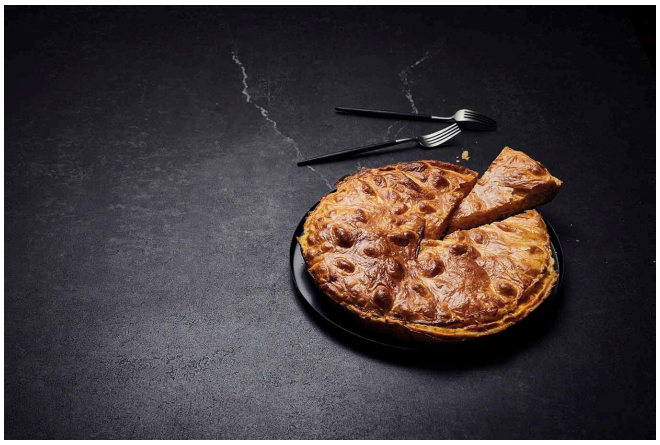
Carrot pie

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	10 Mins
Cooking time	45 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

vegetarian puff pastry pie

Filling

600 g carrots (e.g. orange, yellow, purple)

300 g full-fat quark

100 ml single cream

4 eggs

1 tbsp cornflour

50 g grated Parmesan

1 bunch of parsley, chopped

3 tsp salt

1 pinch of nutmeg

Some pepper

1 orange, some grated zest

Pie

Butter for greasing

2 rolled-out rounds of puff pastry

2 tbsp ground hazelnuts

Filling

Peel the carrots and cut lengthways into thin slices. Cut the slices into thin strips (julienne).

Mix the other ingredients in a bowl. Add the carrots.

Pie

Grease the baking tray with butter and line with the pastry. Prick the pastry base with a fork. Sprinkle over the ground hazelnuts.

Spread the filling out over the pastry base. Place the second round of pastry loosely on top. Press the edges together well and trim away any excess pastry. Prick the pastry lid with a fork.

Baking

Bake the carrot pie on a wire shelf in the middle shelf position at 210 °C for 45 minutes using the professional baking classical mode.

Leave to cool down for about 10 minutes before serving.

Cooking step

Professional baking classical 210 °C for 45 Mins

Tips

Carrots can be substituted with any other kind of root vegetable, according to preference.

Accessories

Wire shelf

ø 29 cm round baking tray

Additional information

Created on	26.01.2022