Vegetable tart

Recipe by V-Kitchen



Preparation	20 Mins
Cooking time	35 Mins
Portions	8
Appliance	Combair V2000 from 2021

Vegetable tart with seasonal vegetables and Gruyère, baked with crispy puff pastry and filled to perfection. A versatile classic.

Dough

1 pre-prepared round puff pastry, Ø 32 cm

40 g grated gruyère cheese

Filling

700 g seasonal vegetables, finely chopped

2 eggs

250 ml cream

some ground nutmeg

1 tsp salt

some pepper

Dough

Place the puff pastry in the prepared tin and prick several times with a fork. Evenly sprinkle Gruyère over the base.

Filling

Preheat the cooking space with PizzaPlus to 200 °C. Spread the vegetables over the cheese. Place the eggs and cream in a bowl, mix well, and season with nutmeg, salt, and pepper. Pour the mixture over the vegetables. Place the tart tin on the wire shelf and insert into the preheated cooking space. Bake for approximately 35 minutes.

(Pre-)heat cooking space to 200 °C with PizzaPlus

Put the pastry in

PizzaPlus 200 °C for 35 Mins

Tips

Vegetables can be adjusted according to the season. Fresh spinach, Mediterranean style with peppers, courgettes and tomatoes or carrot strips – the possibilities are endless.

Accessories

Tart tin (24 cm ø), lined with baking paper or greased and floured

Additional information

Created on	20.05.2026