Cholera (Valais vegetable and cheese tart)

Recipe by V-ZUG Ltd.

Preparation
Cooking time
Portions 8

Valais Cholera is a filled leek-potato-apple tart with a savory-sweet flavour, traditionally prepared by families in the Valais for generations, each with their own recipe. The name refers to the historical method of cooking the tart in a tin directly in the embers.

Shortcrust pastry

300 g white flour

½ tsp salt

120 g butter, cold, in cubes

1 egg

90 ml ice-cold water

Filling

1 tbsp butter

2 onions, finely chopped

400 g leek, in fine rings

100 ml white wine

500 g boiled potatoes from the previous day, peeled, in thin slices

2 tart apples (e.g. Braeburn or Boskoop), peeled, quartered, sliced

1½ tsp salt

a little pepper

2 pinches ground nutmeg

Shaping

a little flour

300 g mountain cheese, or raclette cheese, coarsely grated

1 egg, beaten

Shortcrust pastry

Mix flour and salt in a bowl. Add butter cubes and quickly rub together by hand to form a crumbly mixture. Add egg and water and bring together into a dough without kneading. Cover the dough and chill for at least 30 minutes.

Filling

Melt butter in a frying pan over medium heat (level 6). Sauté the onion for approximately 3 minutes until translucent. Add the leek and sauté briefly. Pour in the white wine, cover and simmer for approximately 5 minutes. Remove the lid and continue simmering until the liquid has evaporated. Remove the pan from the hob and allow to cool. Mix the boiled potato and apple slices with the leek and season.

Shaping

Preheat the oven with PizzaPlus to 180 °C. Roll out ⅔ of the dough on a lightly floured surface into a circle (approx. 32 cm Ø and 2 mm thick). Place it in the prepared tin leaving a rim of approx. 4 cm, and press down firmly. Roll out the remaining dough on a lightly floured surface to a circle approximately 3 mm thick for the lid, then refrigerate. Prick the pastry base all over with a fork. Spread half of the filling over the base, then half of the cheese. Repeat the layers. From the second circle, cut out a lid of approximately 24 cm Ø, and use the remaining dough for decorations. Place the lid over the filling and seal the pastry edges well with a fork. Add any pastry decorations and press lightly. Make a small cross-shaped cut in the centre of the lid. Brush with egg. Place the tin on a wire shelf and insert into the preheated cooking space. Bake for approximately 55 minutes until golden brown.

(Pre-)heat cooking space to 180 °C with PizzaPlus

Preheating completed. Insert cookware.

PizzaPlus 180 °C for 55 Mins

Accessories

Springform tin of approximately 24 cm, base lined with baking paper, tin sides greased

Frying pan with lid (approx. 28 cm ø)

Wire shelf

Additional information

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