



# Carrot pie

Recipe by V-ZUG Ltd.



|                 |                                   |
|-----------------|-----------------------------------|
| Preparation     | 30 Mins                           |
| Resting<br>time | 10 Mins                           |
| Cooking<br>time | 45 Mins                           |
| Portions        | 4                                 |
| Appliance       | CombairSteamer V2000 from<br>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

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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

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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

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**Professional baking classical 210 °C for 45 Mins**

## Tips

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

## Accessories

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Wire shelf

ø 29 cm round baking tray

## Additional information

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