



Poppyseed & cheese tart

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 200 grams of wheat flour
- 100 grams of butter (cold)
- 1 egg, whisked
- 50 grams of powdered sugar
- pinch of salt

Cheese filling:

- 2 eggs, yolks and whites separated
- 1/2 cup of cream (18%)
- 1/2 cup of milk
- 300 grams of curd cheese
- 3 tablespoons of powdered sugar
- zest of one lemon
- 1 tablespoon of poppy seeds
- 2 tablespoons of corn flour

Instructions

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1. In a big bowl mix flour with salt and butter, chop with knife. Add sugar and egg. Knead swiftly avoiding warming up the dough.
 2. Refrigerate 1 hour.
 3. In a food processor mix yolks, cream, milk, curd cheese, corn flour, poppy seeds and lemon zest.
 4. In separate dish whisk egg whites till they turn into firm foam.
 5. Add whites foam to curd cheese mixture, mix gently.
 6. Roll out dough, transfer to baking tray, pierce with a fork, pour filling.
 7. Bake in preheated oven about 40-50 minutes, in 180 C degrees.