

# Ruinart

## R DE RUINART X TART RINGED WITH SEASONAL VEGETABLES AND GOAT CHEESE



### INGREDIENTS

Serves 4

**Preparation time:** 40 minutes

**Resting time:** 30 minutes

**Baking time:** 45 minutes

210g of flour

100g of butter

5g of salt

75ml of water

3 yellow courgettes

3 green courgettes

4 carrots

100g of fresh goat cheese

50g of ricotta

1 egg

3 sprigs thyme

Salt and pepper to taste

Olive oil

*By Valérie  
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Chef at  
Maison Ruinart



# R



## The Dough

Mix the flour, salt and butter (cut into small pieces); add the water and mix everything. Let rest in the fridge for 30 minutes.

## The Vegetables

Wash the vegetables, peel the carrots and make strips with a vegetable peeler. Mix the goat cheese, ricotta and the egg; add the thyme, salt and pepper.

## The Presentation

Lower in the pastry dough and mold it to the pie pan. Prick the dough with a fork. Cover with the goat cheese-ricotta mix. Arrange the vegetable strips in a ring form. Glaze with olive oil using

a brush. Add salt and pepper to taste. Cook in pre-heated oven for 45 minutes at 160°. Eat warm or cold.

**CHEF'S TIPS** To obtain the ringed layout of the vegetables, roll a slice of courgette, and place it at the center of the tart. Surround with strips of carrots and alternate the vegetables in a pattern in this way until reaching the edge of the pie pan.

