



APERITIF WITH TARTE FLAMBÉE STARS AND AIOLI

Preparation: 20 minutes

STELLE DI FLAMMKUCHEN

Ingredients

- 1 pack of ready-made tarte flambée dough
- 100 g gorgonzola mascarpone
- 1 large pear

To decorate: Onion sprouts

Preparation

1. Roll out the dough, brush with gorgonzola and cut out stars with a large star cutter.
2. Cut the pears into fine strips and arrange them on the stars.
3. Bake in the lowest part of the oven at 200°C for around 8-10 minutes (the base should be crispy).

Herb cream cheese can also be used instead of Gorgonzola.

TIP

The various Kambly aperitif biscuits, such as ApériSticks Beetroot, Flûtes, Twist Fromage and Ficelles Olives, go well with this.

AIOLI

Ingredients

- 1 egg
- 2 cloves of garlic, pressed
- Rapeseed oil
- Salt

Preparation

1. Whisk the egg, add the garlic and beat until frothy, while slowly adding the oil (until the consistency is right).
2. Season with salt and store in the fridge

Keeps in the fridge for 2 days.