



house  
seventeen  
private  
members  
club

# RECIPE HOUSE17

by Alexandre Beck

## GOAT CHEESE TARTE WITH SPINACH.

### Ingredients



1 roll of  
Puff pastry



1 roll of fresh  
Goat cheese



3  
Eggs



10 cl  
½ Skimmed milk



500 gr of fresh  
Spinach leaves



Salt &  
Pepper



20 cl  
Liquid cream



30 gr  
Soft butter

### Recipe for 6 people

Preheat the oven to 200 °C.

Wash the **fresh spinach leaves** and spin-dry them.

Put the **butter** in a large hot frying pan. When sparkling, drop the **spinach** and cook gently for 2 min. Then drain the **spinach** carefully from the **butter**.

Spread the **puff pastry** in a baking pan and bake lightly for about 10 minutes.

Cut the **goat cheese** into slices.

In a bowl, mix the **eggs** together with the **liquid cream** and **milk**. Season with fine **salt** and freshly ground **pepper**.

Spread the **spinach** over the pie crust and pour the **egg-cream** mixture over it. Then add the slices of **goat's cheese** and bake for 30 minutes, until the top is golden brown.