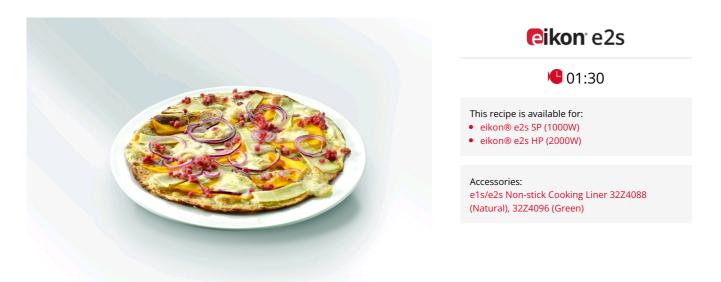


Pumpkin Tarte Flambé



1275 °C	Stage 1	Stage 2
Chilled 4°C	(<u>)</u> 00:30	() 01:00
1 Piece	彩 10 %	38 100 %
Partially Cooked	الله 75 %	% 0 الله

Ingredients

Ingree	lients		1. Food Preparation	
1	pcs	Tortilla	Peel the pumpkin, pear and onion and cut in thin strips. Spread the tortilla with the crème fraiche. Place the pumpkin, pear, onions and bacon evenly on top and dredge it with the gorgonzola. Place it on the liner.	
20	g	Creme Fraiche		
30	g	Pumpkin		
40	g	Pear	2. Cooking Instruction	
50	g	Gorgonzola	Cook as per oven profile.	
20	g	Bacon strips		
20	g	Onions	3. Food Serving Instruction	
			Remove the cooked food from the liner and serve.	

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.