

heute gibt es...

Filoteigtarte with peppers and chorizo



Ingredients(For a rectangular tart tin ca: 25×30 cm)

- 4-6 square Filoteigblätter
- 1 red Spitzpaprika (sweet)
- 100g Chorizo
- 1 red onion
- 4 eggs
- 200g sour cream
- 100g grated mountain cheese
- ½ Chilischote
- fresh thyme
- Muscat
- Salt and pepper
- some brown sugar
- 50g zerlassene Butter

Preparation:

1. Wash peppers and remove seeds and cut into wide strips, chorizo also cut into slices. Then remove the onion and cut into rings. Everything set aside.
2. Then mix the eggs with the sour cream and mix with salt, pepper, finely chopped thyme, nutmeg and chopped chilli. Then mix the grated mountain cheese.
3. Preheat oven to 200 ° C and grease the mold with butter. After that, the Filoteigblätter spread and individually also brush with melted butter and place it in the mold. (Do not forget the edges!)
4. Add the red pepper slices and chorizo on the dough and then pour the egg-cheese mixture. The onion slices and sprinkle with a little brown sugar.
5. Tart in the oven about 25 - Bake 30 minutes. Sprinkle removal and possibly even some chopped thyme over it.
Good Appetite!