



BAKED MARZIPAN TOPPING

QimiQ BENEFITS

- Quick and easy preparation
- Reduces skin formation and discolouration, enabling longer presentation times
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 811 G

150 g Butter

45 g Sugar

300 g QimiQ Classic

300 g Marzipan (almond paste)

16 g Egg-white powder

METHOD

1. Warm the butter, sugar and QimiQ Classic up to 75° C.
2. Add the marzipan to the warm ingredients and blend smooth.
3. Fill into a plastic bag and chill well.
4. Add the egg white powder to the cold mixture and mix well.
5. Half fill shortcrust pastry tart shells with the marzipan mixture. Fill to the top with a layer of binned fruit of choice and bake in the oven at 180° C for approx. 12-15 minutes.