



# BAKED NOUGAT TOPPING



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 877 G

**502 g** QimiQ Classic

**100 g** Nougat

**90 g** Dark chocolate (40-60 % cocoa)

**62 g** Butter

**70 g** Sugar

**35 ml** Amaretto

**18 g** Egg-white powder

## METHOD

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