



BAKED PASSION FRUIT 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 1058 G

109 ml Passion fruit puree

201 g Cream cheese

119 g Sugar

150 g Whole egg(s)

451 g QimiQ Classic

28 g Egg-white powder

METHOD

1. Bring the passion fruit, cream cheese and sugar to the boil and remove from the heat. Add the whole egg stirring continuously, and heat back up to 75° C.
2. Add the QimiQ Classic and mix well, do not allow the mixture to exceed 75° C.
3. Fill into a plastic bag and chill.
4. Add the egg white powder to the cold mixture and mix well.
5. Half fill shortcrust pastry tart shells with the passion fruit 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.