



HICKORY NUT TARTS



QimiQ BENEFITS

- Quick and easy preparation
- Baked goods remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



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easy

INGREDIENTS FOR 10 TART(S), Ø 10 CM

10 Pre-baked sweet tart shell(s) Ø 10 cm

FOR THE FILLING

135 g QimiQ Classic, unchilled

25 g Butter, melted

100 g Brown sugar

230 g Corn syrup

135 g Whole egg(s)

pinch(es) Salt

180 g Hickory nuts, halved

FOR THE TOPPING

480 g QimiQ Whip Pastry Cream, chilled

225 g Granulated sugar

2 g Vanilla extract

30 ml Lemon juice

METHOD

1. Pre-heat the oven to 160° C (conventional oven).
2. For the filling, whisk QimiQ Classic smooth. Add the butter, sugar, corn syrup, eggs and salt and mix well. Chill for 4 hours.
3. Half fill the tart shells with the halved hickory nuts. Pour the mixture over the nuts to fill the tart shells and bake for 35 minutes, or until set.
4. For the topping, whip the cold QimiQ Whip and sugar until the required volume has been achieved, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
5. Add the vanilla and lemon juice and whip for a further 30 seconds. Use to decorate the cold tarts.