



PASSION FRUIT AND RASPBERRY TARTLETTES



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation
- Saves time and resources



15



easy

INGREDIENTS FOR 10 PORTIONS

10 Tart shells 3

30 g Raspberry jam

Raspberries

FOR THE FILLING

190 g QimiQ Whip Pastry Cream, chilled

115 g Granulated sugar

75 g Sour cream 15 % fat

150 g Passion fruit puree

10 g Vanilla extract

METHOD

1. Prebake the tart shells.
2. Place a small amount of jam into the bottoms of the tart shells and cover with a few raspberries.
3. For the filling, lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
4. Add the sour cream, puree and vanilla and continue to whisk until the required volume has been achieved.
5. Pipe into tart shells with a star nozzle and decorate. Chill before serving.