



# KEY LIME TART WITH RUM CREAM

## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Portioning directly from the iSi bottle as show effect
- Creamy indulgent taste with less fat
- Can easily be pre-prepared
- Alcohol stable and does not curdle



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easy

## INGREDIENTS FOR 500 G

**270 g** QimiQ Classic, unchilled

**20 g** Sugar

**100 g** Condensed milk, sugared <1% fat

**100 g** Nellie & Joe's Key Lime Juice

**10** Lime zest, freshly grated

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

## RUM WHIPPED CREAM FOR KEY LIME TART

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar, condensed milk, lime juice, lime zest and mix well.
3. Pour into tart shells and cool 2 hours or until set.