



RASPBERRY TART



QimiQ BENEFITS

- Acid stable and does not curdle
- Bake stable and deep freeze stable
- Prevents moisture migration, pastry remains fresh and dry for longer



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easy

Tips

Seasonal fruits can be used to replace the raspberries.

INGREDIENTS FOR 1 TART FORM, Ø 24 CM

300 g Fresh sweet short crust pastry[Tante Fanny]

FOR THE FILLING

250 g QimiQ Classic, unchilled

2 Lemon(s), juice only

1 Orange(s), juice only

100 g Powdered sugar

3 Egg(s)

2 Egg yolk(s)

1 pinch(es) Salt

1 package Vanilla sugar

FOR THE DECORATION

300 g Raspberries

2 tbsp Candy Sugar

Mint

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Pre-prepare the pastry according to the instructions on the package. Line the greased tart tin with the pastry.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the lemon juice, orange juice, icing sugar, eggs, egg yolks, salt and vanilla and mix well. Pour the QimiQ mixture over the pastry base.
4. Bake in the preheated oven for approx. 30 minutes. Allow to cool.
5. Arrange the washed and dried raspberries onto the tart.
6. For the decoartion: mix the candy sugar with some mint leaves together using a blender and spread the mixture over the tart.