



FRUIT TARTE

QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Reduces skin formation
- Reduces discolouration



15



easy

INGREDIENTS FOR 12 PORTION

250 g QimiQ Classic, unchilled

100 g Sugar

70 g Orange juice

125 g Low fat yoghurt

125 g Cream 36 % fat, whipped

1 Sponge base

Fresh fruit

METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the sugar, orange juice and yoghurt and mix well. Fold in the whipped cream.
2. Spread the cream over the sponge base. Cover with fresh fruit.
3. Chill for at least 4 hours (preferably over night).