



KEY LIME TART WITH RUM CREAM

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Can easily be pre-prepared
- Acid and alcohol stable
- Foolproof real cream product, cannot be over whipped
- Deep freeze stable
- Creamy indulgent taste with less fat
- Portioning directly from the iSi bottle as show effect



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easy

INGREDIENTS FOR 4 TART(S), Ø 10 CM

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|--------------|--|
| 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 4 inches |

FOR THE RUM WHIPPED CREAM

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|--------------|-------------------------|
| 200 g | White Rum |
| 50 g | Plain yogurt |
| 100 g | QimiQ Whip Pastry Cream |
| 125 g | Sugar |
| 75 g | Half and half cream |
| 20 g | Lemon juice |

METHOD

1. Whisk QimiQ Classic smooth. Add the sugar, condensed milk, lime juice, lime zest and mix well.
2. Pour into tart shells and cool 2 hours or until set.
3. For the rum whipped cream: Put all ingredients into a container and pulse with immersion blender until smooth.
4. Pour into a 1 l iSi bottle, screw in one charger, shake well and chill.