



SWEET BAKED EGG TARTS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

Butter, melted, to brush

1 package Fresh sweet short crust pastry[Tante Fanny]

FOR THE FILLING

125 g QimiQ Cream Base

200 ml Whipping cream 36 % fat

50 g Powdered sugar

1 package Custard powder

2 Egg yolk(s)

2 Egg(s)

2 Egg white(s)

2 tbsp Sugar

METHOD

1. Preheat the oven to 150 °C (conventional oven).
2. Prepare the pastry according to the instructions on the package and cut into 6 squares.
3. Grease 6 coffee cups with butter and line with a sheet of pastry, including the sides.
4. For the filling: mix together the QimiQ Sauce Base, cream, icing sugar, custard powder, egg yolks and eggs.
5. Pour the filling into the cups and bake in the hot oven for approx. 50 minutes. Allow to cool.
6. Whisk the egg whites and sugar until stiff and place in a piping bag.
7. Pipe onto the tarts and bake at maximum top heat (or brown with a mini blow torch) until golden brown.