



# CHOCOLATE TARTLETS



## QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Full taste with less fat content
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 25 TARTLETS

<b>125 g</b>	QimiQ Classic, unchilled
<b>600 g</b>	Fresh sweet shortcrust pastry
<b>100 g</b>	Dark chocolate (40-60 % cocoa)
<b>10 g</b>	Vanilla sugar
<b>50</b>	Sugar
<b>2 tbsp</b>	Cocoa powder
<b>4 tsp</b>	Instant coffee powder
<b>2</b>	Egg yolk(s)

## METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Roll the dough out on a lightly floured surface. Cut Ø 7 cm large circles out of the pastry and use to line a greased tartlet forms.
3. Melt the QimiQ Classic, chocolate, vanilla sugar and sugar together over a hot water bath.
4. Stir in the cocoa and instant coffee powder and allow to cool. Quickly fold in the egg yolks.
5. Pour the filling into the tartlets and bake in the preheated oven for approx. 15-20 minutes.