



SALAMI AND OLIVE 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

600 g Fresh savoury shortcrust pastry

FOR THE FILLING

125 g QimiQ Cream Base

60 g Gervais, unflavoured

25 g Parmesan, grated

0.5 Lemon(s), juice only

1 tsp Salt

250 g Spicy salami, chopped

100 g Red pepper(s), diced

20 g Spring onion(s), chopped

40 g Black olives, chopped

Flat-leaf parsley, chopped

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Roll the pastry out on a lightly floured surface and cut Ø 7 cm large circles out of it.
3. For the filling: mix the ingredients together well (except the olives and parsley).
4. Place 1 teaspoon of the filling onto each circle of dough and bake in a preheated oven for approx. 15-20 minutes.
5. Serve garnished with chopped olives and parsley.