



FROMAGE BLANC TART



QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 10 PORTIONS

- 1 Pre-baked sweet tart shell(s) Ø 26 cm

FOR THE FILLING

- | | |
|--------------|---------------------------------------|
| 336 g | Vermont Creamery Fromage Blanc 0% fat |
| 125 g | QimiQ Classic, unchilled |
| 65 g | Whole egg(s) |
| 62 g | Egg yolk(s) |
| 113 g | Sugar |
| 3 g | Lemon peel |

METHOD

1. Pre heat the oven to 350°F.
2. For the filling: place all the ingredients in a suitable container and burr mix smooth.
3. Pour the mixture into the tart shell and place in the oven.
4. Bake the tart for 10 - 15 minutes or until the top has slightly browned.
5. Top with berries of choice and powdered sugar.