



TEQUILA LIME TARTS



QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 10 SERVINGS

10 Mini Graham cracker tart shells

FOR THE FILLING

130 g QimiQ Whip Pastry Cream, chilled

135 g QimiQ Classic

70 g Sugar

145 ml Condensed milk 10 % fat

60 ml Tequila

60 ml Lime juice, fresh

3 g Lime zest, finely chopped

FOR THE TOPPING

150 g QimiQ Whip Pastry Cream, chilled

15 g Sugar

METHOD

1. For the filling: whisk the chilled QimiQ Whip and QimiQ Classic until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the desired volume has been reached.
3. Pipe with a straight tip into the tart shells and chill for a minimum of 4 hours or overnight.
4. For the topping: whisk the chilled QimiQ Whip and sugar together ensuring that the entire mixture is incorporated (bottom and sides of bowl). Pipe onto the tarts.