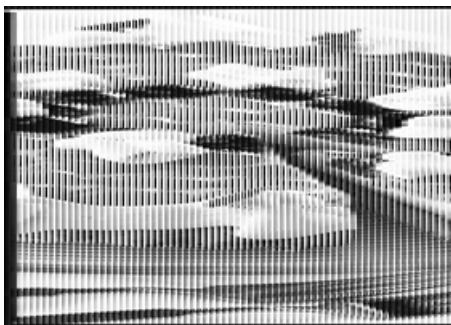




GRAPE TARTE



QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Reduces skin formation
- Reduces discolouration



15



easy

INGREDIENTS FOR 12 PORTION

1 Sponge base

FOR THE CREAM

250 g QimiQ Classic, unchilled

70 g Sugar

200 g Mascarpone

40 ml Lemon juice

1 sachet(s) Vanilla sugar

1 sachet(s) Clear cake glazing jelly

80 g Strawberry jam

500 g Grapes, cored

METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the sugar, mascarpone, lemon juice and vanilla sugar and mix well.
2. Prepare the cake glaze according to the instructions on the packet.
3. Spread the sponge base with strawberry jam and top with the cream. Cover with the grapes and glaze.
4. Chill for at least 4 hours (preferably over night).