



# CREAM CHEESE AND ALMOND TART



## QimiQ BENEFITS

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



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easy

## Tips

Serve with a strawberry and rhubarb compote.

Quark can be used instead of cream cheese.

## INGREDIENTS FOR 1 TART FORM, Ø 26 CM

### FOR THE SHORT CRUST PASTRY

<b>300 g</b>	Flour
<b>200 g</b>	Butter, softened
<b>100</b>	Sugar
<b>1</b>	Egg(s)
	Butter, for the baking tin

### FOR THE FILLING

<b>250 g</b>	QimiQ Cream Base
<b>500 g</b>	Cream cheese
<b>5</b>	Egg(s)
<b>160 g</b>	Sugar
<b>20 g</b>	Vanilla sugar
<b>1</b>	Lemon(s), juice and finely grated zest
<b>60 g</b>	Almond flakes

## METHOD

1. For the shortcrust pastry: knead the ingredients together to form a smooth pastry.
2. Preheat the oven to 180 °C (air circulation).
3. Roll out the pastry and use to line a greased tart form.
4. For the filling: mix the QimiQ Sauce Base, cream cheese, eggs, sugar, vanilla sugar, lemon juice and lemon zest together.
5. Pour the filling into the tart form and sprinkle with the almond flakes. Bake in a preheated oven at 180°C for approx. 20 minutes.
6. Allow to cool and cut into pieces.