



CRISPY TARTLETS FILLED WITH BROCCOLI AND CAMEMBERT CHEESE



QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Firmer and more stable fillings



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE DOUGH

125 g	QimiQ Cream Base
0.5 package	Dried yeast
1 pinch(es)	Sugar
150 g	Wheat flour
0.5 tsp	Baking powder
50 g	Butter, softened
1 pinch(es)	Salt
	Black pepper, ground

FOR THE FILLING

125 g	QimiQ Cream Base
50 g	Butter, melted
100 g	Quark 20 % fat
2	Egg yolk(s)
1	Egg(s)
	Salt
	Black pepper, ground
	Ground nutmeg, ground
400 g	Broccoli florets
1	Camembert 70 % fat , diced

METHOD

1. For the dough: mix the QimiQ Sauce Base, yeast and sugar together well.
2. Combine the flour, baking powder and seasoning in a mixing bowl.
3. Add the yeast mixture, soft butter and bacon and knead with the dough hook attachment for 2-3 minutes to a smooth dough. Allow to proof in a warm place.
4. For the filling: mix the QimiQ Sauce Base, fluid butter, quark, egg yolks, egg and spices together well.
5. Roll out the dough to approx. ½ cm thick and cut out large circles Ø 7 cm. Place the dough circles into the greased muffin moulds.
6. Place the broccoli florets and cheese into the muffin moulds and pour the QimiQ mixture on top.
7. Bake on a grill over indirect heat with closed lid or in a pre-heated oven at 180 °C for approx. 15 minutes.