



# CRISPY TARTLETS FILLED WITH BROCCOLI AND CAMEMBERT CHEESE



## QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Firmer and more stable fillings
- Pastry becomes smooth and juicy



15



easy

## INGREDIENTS FOR 36 SERVINGS

### FOR THE DOUGH

<b>375 g</b>	QimiQ Cream Base
<b>1 package</b>	Dried yeast
<b>1 pinch(es)</b>	Sugar
<b>450 g</b>	Wheat flour
<b>1 tsp</b>	Baking powder
<b>150 g</b>	Butter, softened
<b>1 pinch(es)</b>	Salt
	Black pepper, ground

### FOR THE FILLING

<b>375 g</b>	QimiQ Cream Base
<b>150 g</b>	Butter, melted
<b>300 g</b>	Quark 20 % fat
<b>6</b>	Egg yolk(s)
<b>3</b>	Egg(s)
	Salt
	Black pepper, ground
	Ground nutmeg, ground
<b>120 g</b>	Broccoli florets
<b>3</b>	Camembert 70 % fat , diced

## METHOD

1. For the dough: mix the QimiQ Sauce Base, yeast and sugar together until smooth.
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, eggs 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.