QimiO

MEAT TARTLETS



QimiQ BENEFITS

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





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easy

INGREDIENTS FOR 12 SERVINGS

1 package Fresh savoury shortcrust pastry

FOR THE FILLING 125 g QimiQ Cream Base 500 g Minced beef 2 Egg(s) 1 Onion(s), finely diced 1 Garlic clove(s), finely chopped 1 Red pepper(s), finely diced 2 tbsp Garden herbs, fresh, chopped Salt Black pepper, freshly grated 1 small pinch(es) Paprika powder 1 pinch(es) Chilli pepper powder

METHOD

- For the filling: mix the ingredients together

 well
- 2. Roll out the dough to approx. ½ cm thick and cut out large circles Ø 7 cm. Place the dough circles into greased muffin moulds.
- 3. Place the filling into the muffin moulds and bake in a preheated oven at 180 °C (air circulation) for approx. 20 minutes.