



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



20



easy

Tips

Half of the cream cheese can be replaced by mascarpone.

Serve with strawberry and rhubarb compote.

INGREDIENTS FOR 10 PORTIONS

1 Fresh sweet shortcrust pastry

FOR THE FILLING

250 g QimiQ Cream Base

500 g Cream cheese

5 Egg(s)

160 g Sugar

20 g Vanilla sugar

1 Lemon(s), juice and finely grated zest

60 g Almond flakes

METHOD

1. Prepare the shortcrust pastry according to the recipe.
2. Preheat the oven to 180 °C (air circulation).
3. Roll out the pastry and use to line a greased tart form (26 cm Ø).
4. For the filling: mix the QimiQ Sauce Base with the cream cheese, eggs, sugar, vanilla sugar, lemon juice and lemon zest.
5. Pour the filling into the tart form and sprinkle with the almond flakes. Bake in the preheated oven for approx. 35-40 minutes.
6. Allow to cool and cut into pieces.