



# MASCARPONE AND CHOCOLATE TART



## QimiQ BENEFITS

- Quick and easy preparation
- No mixer required
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE BASE

**150 g** Digestive biscuits, crumbled

**70 g** Butter, melted

Butter, for the baking tin

### FOR THE FILLING

**250 g** QimiQ Classic, unchilled

**250 g** Bittersweet chocolate

**1 package** Vanilla sugar

**500 g** Mascarpone

**4** Egg(s)

**1 pinch(es)** Cinnamon

**1** Orange(s), finely grated zest

## METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake ring.
3. For the filling: melt the unchilled QimiQ Classic together with the chocolate. Add the remaining ingredients and mix well.
4. Pour onto the biscuit base and bake in the preheated oven for approx. 60 minutes.