



# LINDT® CHERRY PRALINE TART



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 1 CAKE TIN 22 CM Ø

### FOR THE BASE

**150 g** Digestive biscuits, crumbled

**70 g** Butter, melted

Butter, for the cake tin

### FOR THE LINDT® CHERRY PRALINE CREAM

**250 g** QimiQ Classic, unchilled

**200 g** Mascarpone

**1** Banana(s)

**250 g** Lindt® cherry pralines, melted

**30 g** Cocoa powder

**2** Egg(s)

## METHOD

1. Preheat the oven to 100 °C (conventional oven).
2. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into a greased cake tin as a base and line the side of the cake tin if a crust is required.
3. For the Lindt® Cherry Praline Cream: blend all the ingredients together with an immersion blender until smooth and pour onto the base.
4. Bake in the preheated oven for approx. 60 minutes and allow to chill for approx. 4 hours.