



PEANUT BUTTER CHOCOLATE TART



QimiQ BENEFITS

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



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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

FOR THE FILLING

250 g QimiQ Classic

250 g Peanut butter, creamy

2 EL Corn flour / starch

2 ea Whole egg(s)

2 ea Egg yolk(s)

100 ml Milk

200 g Chocolate

150 g Mascarpone

METHOD

1. Preheat the oven to 120 °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 tin.
3. For the filling: place all the ingredients into a pot, except the whole eggs and egg yolks, and allow to melt. Whisk in the whole eggs and egg yolks and pour onto the base in the cake tin.
4. Bake in the preheated oven for approx. 40 minutes.