



CHOCOLATE PASSION FRUIT TART



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 1 TART FORM, 22 CM Ø

1 Fresh sweet shortcrust pastry

FOR THE PASSION FRUIT PUREE

400 g QimiQ Whip Chocolate, chilled

300 g Mascarpone

150 g Passion fruit puree

40 g Cocoa powder

3 Egg yolk(s)

3 Whole egg(s)

50 g Sugar

FOR THE CHOCOLATE CREAM

400 g QimiQ Whip Chocolate, chilled

METHOD

1. Place the pastry into a tart form and blind bake in a preheated oven at 180 °C (convection oven) for approx. 10 minutes.
2. For the passion fruit cream: mix all of the ingredients together with a stick blender until smooth. Pour onto the pastry and bake at 100 °C for about 20 minutes until set. Allow to cool.
3. For the chocolate cream: whip the cold QimiQ Whip Chocolate and distribute over the cooled passion fruit cream. Decorate.
4. Chill for approx. 4-6 hours.
5. **Tip:** Decorate with raspberries.