



CHOCOLATE SHORTCRUST PASTRY

QimiQ BENEFITS

- Full taste with less fat content
- Light and fluffy consistency



15



easy

INGREDIENTS FOR 10 PORTIONS

100 g QimiQ Classic, unchilled

500 g Sugar

400 g Butter, softened

100 g Whole egg(s)

800 g All purpose flour

8 g Baking powder

60 g Cocoa powder

METHOD

1. Whisk the sugar, QimiQ Classic and butter until fluffy.
2. Add the whole eggs and continue to whisk until creamy.
3. Add the flour, baking powder and cocoa powder and knead to a smooth dough.
4. Allow to rest for a short time and use as required.