



# HUG CHOKO-TARTELETTES CLASSIC MIT PASSIONSFRUCHT-TOPFEN-MOUSSE

## QimiQ BENEFITS

- Quick and easy preparation
- One bowl preparation
- Acid stable and does not curdle
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

## INGREDIENTS FOR 30 TARTLETS

**125 g** QimiQ Whip Pastry Cream, chilled

**125 g** QimiQ Classic, chilled

**150 g** Quark 20 % fat

**50 g** Passion fruit puree

**85 g** Sugar

**35 ml** Coconut liqueur

## METHOD

1. Lightly whip the cold QimiQ and QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whisk until the required volume has been achieved. Chill for at least 4 hours (preferably over night).