



MELON AND YOGHURT TART



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Foolproof



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easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE SHORT CRUST PASTRY

200 g	Flour
100 g	Butter, softened
1	Egg(s)
1 pinch(es)	Salt
2 tbsp	Powdered sugar
1 tbsp	Water

FOR THE CREAM

250 g	QimiQ Classic, unchilled
1	Lime(s)
100 g	Natural yoghurt
70 g	Sugar
150 g	Cream 36 % fat, whipped

FOR THE TOPPING

0.5	Cantalope melon
0.5	Honeydew melon
1 sachet(s)	Clear cake glazing jelly

METHOD

1. For the pastry, knead the flour, butter, egg, salt, icing sugar and water to a smooth dough. Wrap in foil and chill for approx. 30 minutes.
2. Preheat the oven to 190° C (conventional oven).
3. Roll out and use to line a greased tart form or cake tin Ø 26 cm, making a 3 cm high rim.
4. Prick the pastry with a fork and bake blind for approx. 25 minutes.
5. Remove from the oven and allow to cool.
6. For the cream, whisk QimiQ Classic smooth. Press the lime for the juice and grate the zest finely. Add the yoghurt, sugar, lime juice and zest to the QimiQ Classic and mix well. Fold in the whipped cream.
7. Pour the cream into the tart case and smooth off with a palette knife. Spoon the melon into balls and arrange on the tart. Chill for at least 4 hours, preferably over night.
8. Make the cake glazing as usual and pour over the melon balls. Chill for a further 30 minutes.