



# TEQUILA LIME PIE



## QimiQ BENEFITS

- Variable creative possibilities
- Quick and easy preparation
- Longer presentation times without loss of quality
- Prevents moisture migration, pastry remains fresh and dry for longer
- Full creamy taste with less fat and cholesterol
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

## INGREDIENTS FOR 10 PIE(S)

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

**70 g** Sugar

**145 ml** Condensed milk 10 % fat

**60 ml** Lime juice

**60 ml** Tequila

**3 g** Lime zest, finely grated

**10** Tart shells 3

## FOR THE DECORATING CREAM

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

**15 g** Sugar

## METHOD

1. Lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe into 10 prebaked tart shells and chill for at least 4 hours (preferably over night).
4. For the whipping cream, whip the cold QimiQ Whip and sugar until the required volume has been achieved, ensuring that the complete mixture is incorporated (including bottom and sides of bowl). Use to decorate the tarts.