



BAKED NOUGAT TOPPING



QimiQ BENEFITS

- Quick and simple preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Reduces skin formation and discoloration, enabling longer presentation times



15



easy

INGREDIENTS FOR 877 G

502 g QimiQ Classic

100 g Nougat

90 g Dark chocolate (40-60 % cocoa)

62 g Butter

70 g Sugar

35 ml Amaretto

18 g Egg-white powder

METHOD

1. Warm the QimiQ Classic, nougat, chocolate, butter, sugar and liquor up to 170° F, stirring constantly.
2. Fill into a plastic bag and chill well.
3. Add the egg white powder to the cold mixture and mix well.
4. Half fill shortcrust pastry tart shells with the nougat mixture. Fill to the top with a layer of binded fruit of choice and bake in the oven at 360° F for approx. 12-15 minutes.