



# BAKED PASSION FRUIT TOPPING

## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 1058 G

**109 ml** Passion fruit puree

**201 g** Cream cheese

**119 g** Sugar

**150 g** Whole egg(s)

**451 g** QimiQ Classic

**28 g** Egg-white powder

## METHOD

1. Bring the passion fruit, cream cheese and sugar to a boil and remove from the heat. Add the whole egg stirring continuously, and heat back up to 75° C.
2. Add the QimiQ Classic and mix well, do not allow the mixture to exceed 170° F.
3. Fill into a plastic bag and chill.
4. Add the egg white powder to the cold mixture and mix well.
5. Half fill shortcrust pastry tart shells with the passion fruit 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.