



BAKED CHOCOLATE 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 797 G

502 g QimiQ Classic

100 g Dark chocolate (40-60 % cocoa)

28 g Cocoa powder

45 g Butter

71 g Sugar

35 ml Amaretto

16 g Egg-white powder

METHOD

1. Warm the QimiQ Classic, chocolate, cocoa powder, 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 chocolate 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.