



# VANILLA FRUIT CREAM TARTLETS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer shelf life without loss of quality



25



easy

## Tips

Decorate with coconut flakes.

## INGREDIENTS FOR 6 PORTIONS

1 Fresh sweet shortcrust pastry

### FOR THE CREAM

250 g QimiQ Classic Vanilla, room temperature

150 g Fresh fruit, pureed

50 g Sugar

0.5 Lemon(s), juice only

125 ml Whipping cream 36% fat, beaten

Fresh fruit, to decorate

## METHOD

1. Prepare the pastry according to the recipe.
2. Roll out the pastry. Cut out tartlets with approx. 8 cm Ø with a biscuit cutter, bake and allow to cool.
3. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the fruit puree, sugar and lemon juice and mix well.
4. Carefully fold in the whipped cream.
5. Fill the tartlets with the cream and decorate with fresh fruit.