



KEY LIME TART WITH RUM CREAM

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Portioning directly from the iSi bottle as show effect
- Creamy indulgent taste with less fat
- Can easily be pre-prepared
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 500 G

270 g QimiQ Classic, room temperature

20 g Sugar

100 g Condensed milk, sugared <1% fat

100 g Nellie & Joe's Key Lime Juice

10 Lime zest, freshly grated

4 Pre-baked sweet tart shell(s) Ø 4 inches

RUM WHIPPED CREAM FOR KEY LIME TART

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar, condensed milk, lime juice, lime zest and mix well.
3. Pour into tart shells and cool 2 hours or until set.