



# RASPBERRY TART



## QimiQ BENEFITS

- Acid stable and does not curdle
- Bake stable and freezer stable
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

## Tips

Seasonal fruits can be used to replace the raspberries.

## INGREDIENTS FOR 1 TART FORM, Ø 24 CM

**300 g** Fresh sweet short crust pastry

### FOR THE FILLING

**250 g** QimiQ Classic, room temperature

**2** Lemon(s), juice only

**1** Orange(s), juice only

**100 g** Powdered sugar

**3** Egg(s)

**2** Egg yolk(s)

**1 pinch(es)** Salt

**1 package** Vanilla sugar

### FOR THE DECORATION

**300 g** Raspberries

**2 tbsp** Candy Sugar

Mint

## METHOD

1. Preheat an oven to 350 °F (conventional oven).
2. Pre-prepare the pastry according to the instructions on the package. Line the greased tart tin with the pastry.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the lemon juice, orange juice, icing sugar, eggs, egg yolks, salt and vanilla and mix well. Pour the QimiQ mixture over the pastry base.
4. Bake in the preheated oven for approx. 30 minutes. Allow to cool.
5. Arrange the washed and dried raspberries onto the tart.
6. For the decoration: mix the candy sugar with some mint leaves together using a blender and spread the mixture over the tart.