



# FRUIT TARTE

## QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Creamy indulgent taste with less fat
- Reduces skin formation
- Reduces discoloration



15



easy

## INGREDIENTS FOR 12 PORTION

**250 g** QimiQ Classic, room temperature

**100 g** Sugar

**70 g** Orange juice

**125 g** Low fat yogurt

**125 g** Heavy cream 36 % fat, beaten

**1** Sponge base

Fresh fruit

## METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the sugar, orange juice and yoghurt and mix well. Fold in the whipped cream.
2. Spread the cream over the sponge base. Cover with fresh fruit.
3. Chill for at least 4 hours (preferably over night).