



# SWEET BAKED EGG TARTS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 6 PORTIONS

Butter, melted, to brush

**1 package** Fresh sweet short crust pastry

## FOR THE FILLING

**125 g** QimiQ Sauce Base

**200 ml** Whipping cream 36% fat

**50 g** Powdered sugar

**1 package** Custard powder

**2** Egg yolk(s)

**2** Egg(s)

**2** Egg white(s)

**2 tbsp** Sugar

## METHOD

1. Preheat an oven to 300 °F (conventional oven).
2. Prepare the pastry according to the instructions on the package and cut into 6 squares.
3. Grease 6 coffee cups with butter and line with a sheet of pastry, including the sides.
4. For the filling: mix together the QimiQ Sauce Base, cream, icing sugar, custard powder, egg yolks and eggs.
5. Pour the filling into the cups and bake in the hot oven for approx. 50 minutes. Allow to cool.
6. Whisk the egg whites and sugar until stiff and place in a piping bag.
7. Pipe onto the tarts and bake at maximum top heat (or brown with a mini blow torch) until golden brown.