



# PEAR AND ALMOND TARTLETS



## QimiQ BENEFITS

- Fillings remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Full taste with less fat content
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 25 TARTLETS

**1 package** Fresh sweet shortcrust pastry

## FOR THE FILLING

**125 g** QimiQ Classic, room temperature

**50 g** Sugar

**15 g** Custard powder

**40 g** Almonds, grated

**60 g** Pear(s), peeled, diced

## METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. Roll out the pastry. Cut out tartlets with approx. 7 cm Ø with a biscuit cutter and place into greased tartlet molds.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Fill the mixture into the tartlet moulds and bake in the preheated oven for approx. 15-20 minutes.