



SHRIMP AND CURRY 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

600 g Fresh savoury shortcrust pastry

FOR THE FILLING

125 g QimiQ Classic, room temperature

60 g Gervais, unflavoured

25 g Parmesan, grated

Lemon juice, from 1/2 lemon

1 tsp Salt

10 g Corn starch

100 g Corn kernels, tinned and drained

1 tsp Curry powder

150 g Pineapple, diced

200 g Shrimp, ready to eat

100 g Red bell pepper(s), diced

10 g Cilantro / coriander, fresh

METHOD

1. Preheat the oven to 350 °F (conventional oven).
2. Roll the pastry out on a lightly floured surface and cut Ø 7 cm large circles out of it.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients (except the peppers and cilantro) and mix well.
4. Place 1 teaspoon of the filling onto each circle of dough and bake in the preheated oven for approx. 15-20 minutes.
5. Serve garnished with diced pepper and coriander.