



FROMAGE BLANC TART



QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 10 PORTIONS

1 Pre-baked sweet tart shell(s) Ø 10 inches

FOR THE FILLING

336 g Vermont Creamery Fromage Blanc 0% fat

125 g QimiQ Classic, room temperature

65 g Whole egg(s)

62 g Egg yolk(s)

113 g Sugar

3 g Lemon peel

METHOD

1. Pre heat the oven to 350°F.
2. For the filling: place all the ingredients in a suitable container and burr mix smooth.
3. Pour the mixture into the tart shell and place in the oven.
4. Bake the tart for 10 - 15 minutes or until the top has slightly browned.
5. Top with berries of choice and powdered sugar.