



CREAM CHEESE AND ALMOND TART



QimiQ BENEFITS

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



25



easy

Tips

Serve with a strawberry and rhubarb compote.

Quark can be used instead of cream cheese.

INGREDIENTS FOR 1 TART FORM, Ø 26 CM

FOR THE SHORT CRUST PASTRY

300 g AP Flour

200 g Butter, softened

100 Sugar

1 Egg(s)

Butter, for the baking tin

FOR THE FILLING

250 g QimiQ Sauce Base

500 g Cream cheese

5 Egg(s)

160 g Sugar

20 g Vanilla sugar

1 Lemon(s), juice and finely grated zest

60 g Almond flakes

METHOD

1. For the shortcrust pastry: knead the ingredients together to form a smooth pastry.
2. Preheat the oven to 350 °F (air circulation).
3. Roll out the pastry and use to line a greased tart form.
4. For the filling: mix the QimiQ Sauce Base, cream cheese, eggs, sugar, vanilla sugar, lemon juice and lemon zest together.
5. Pour the filling into the tart form and sprinkle with the almond flakes. Bake in a preheated oven at 360°F for approx. 20 minutes.
6. Allow to cool and cut into pieces.