



CRISPY TARTLETS FILLED WITH BROCCOLI AND CAMEMBERT CHEESE



QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Firmer and more stable fillings
- Pastry remains juicy and smooth



15



easy

INGREDIENTS FOR 12 SERVINGS

1 package Fresh savoury shortcrust pastry

FOR THE FILLING

125 g QimiQ Classic, room temperature

50 g Butter, melted

100 g Quark 20 % fat

2 Egg yolk(s)

1 Egg(s)

Salt

Black pepper, ground

Nutmeg, ground

400 g Broccoli florets

1 Camembert 70 % fat , diced

METHOD

1. Roll out the dough to approx. ½ cm thick and cut out large circles Ø 7 cm. Place the dough circles into greased muffin moulds.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the melted butter, quark, egg yolks, egg and spices and mix well.
3. Place the broccoli florets and camembert into the muffin molds and pour the QimiQ mixture on top.
4. Bake on a grill over indirect heat with closed lid or in a preheated oven at 350 °F for approx. 15 minutes.