



CRISPY TARTLETS FILLED WITH BROCCOLI AND CAMEMBERT CHEESE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 36 SERVINGS

FOR THE DOUGH

375 g	QimiQ Sauce Base
1 package	Dried yeast
1 pinch(es)	Sugar
450 g	Wheat flour
1 tsp	Baking powder
150 g	Butter, softened
1 pinch(es)	Salt
	Black pepper, ground

FOR THE FILLING

375 g	QimiQ Sauce Base
150 g	Butter, melted
300 g	Quark 20 % fat
6	Egg yolk(s)
3	Egg(s)
	Salt
	Black pepper, ground
	Nutmeg, ground
120 g	Broccoli florets
3	Camembert 70 % fat , diced

METHOD

1. For the dough: mix the QimiQ Sauce Base, yeast and sugar together until smooth.
2. Combine the flour, baking powder and seasoning in a mixing bowl.
3. Add the yeast mixture, soft butter and bacon and knead with the dough hook attachment for 2-3 minutes to a smooth dough. Allow to proof in a warm place.
4. For the filling: mix the QimiQ Sauce Base, fluid butter, quark, egg yolks, eggs and spices together well.
5. Roll out the dough to approx. ½ cm thick and cut out large circles Ø 7 cm. Place the dough circles into the greased muffin molds.
6. Place the broccoli florets and cheese into the muffin molds and pour the QimiQ mixture on top.
7. Bake on a grill over indirect heat with closed lid or in a pre-heated oven at 350 °F for approx. 15 minutes.