



# 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 6 SERVINGS

**3 package** Fresh savoury shortcrust pastry

### FOR THE FILLING

**375 g** QimiQ Classic, room temperature

**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. Roll out the dough to approx. ½ cm thick and cut out large circles Ø 7 cm. Place the dough circles into greased muffin molds.
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 moulds 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.