



MEAT TARTLETS



QimiQ BENEFITS

- Bake stable
- Firmer and more stable fillings
- Full taste with less fat content



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE SHORTCRUST PASTRY

200 g AP Flour

100 g Butter

1 Egg(s)

25 ml Water, cold

1 pinch(es) Salt

FOR THE FILLING

125 g QimiQ Classic, room temperature

500 g Ground beef

2 Egg(s)

1 Onion(s), finely diced

1 Garlic clove(s), finely chopped

1 Red bell pepper(s), finely diced

2 tbsp Garden herbs, fresh, minced

Salt

Black pepper, freshly grated

1 small pinch(es) Paprika powder

1 pinch(es) Chilli pepper powder

METHOD

1. For the shortcrust pastry: knead the ingredients together to a smooth pastry. Wrap in cling film and allow to chill for approx. 30 minutes.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
3. Roll out the dough to approx. ½ cm thick and cut out large circles Ø 3 inch. Place the dough circles into greased muffin molds.
4. Place the filling into the muffin moulds and bake in a pre-heated oven at 350 °F (air circulation) for approx. 20 minutes.