



# TUNA FILLING FOR TARTES

## QimiQ BENEFITS

- Baked goods remain moist for longer
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality



25



medium

## INGREDIENTS FOR 656 G

<b>150 g</b>	QimiQ Sauce Base
<b>100 g</b>	Heavy cream 36 % fat
<b>180 g</b>	Egg(s)
<b>6 g</b>	Salt
<b>0.3 g</b>	Pepper, ground
<b>150 g</b>	Tuna, tinned in oil
<b>0.2 g</b>	Nutmeg
<b>0.1 g</b>	Thyme
<b>3 g</b>	Lemon juice
<b>0.5 g</b>	Lemon peel
<b>6 g</b>	Instant Starch Clearjel SD
<b>60 g</b>	Leek, cooked

## METHOD

1. Mix the QimiQ Sauce Base with cream, eggs, starch and 100 g tuna finely.
2. Add the remaining tuna, spices and leek and mix well.
3. Fill into a tarte and bake at 320°F for approx. 30 minutes.