



# REESE'S® CHOCOLATE TART



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



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easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE BASE

**150 g** Graham crackers, crumbled

**70 g** Butter, melted

### FOR THE FILLING

**250 g** QimiQ Classic

**200 g** Reese's® Peanut Butter Cups

**50 g** Peanut butter, creamy

**2** Egg yolk(s)

**10 g** Corn starch

## METHOD

1. Preheat the oven to 250 °F (conventional oven).
2. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake tin.
3. For the filling: place all the ingredients into a pot, except the egg yolk, and allow to melt. Whisk in the egg yolk and pour onto the base in the cake tin.
4. Bake in the preheated oven for approx. 40 minutes.