



TRADITIONAL VERMICELLES TARTLETS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Prevents moisture migration, pastry remains fresh and dry for longer



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

40 g Sugar

1 Vanilla pod(s), pulp only

1 tsp Rum

250 Whipping cream 36% fat

4 Shortcrust pastry shells

250 g Chestnut puree

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the sugar, vanilla pulp and rum and mix well. Fold in the whipped cream.
2. Pipe the cream into the shortcrust pastry shells. Shred the chestnut puree using a potato ricer and sprinkle onto the cream. Allow to chill well.