



CINNAMON AND ALMOND TART



QimiQ BENEFITS

- Bake stable
- Creamy indulgent taste with less fat
- Prevents moisture migration, pastry remains fresh and dry for longer



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE SHORT CRUST PASTRY

300 g AP Flour

200 g Sugar

100 g Butter, softened

3 Egg(s)

1 pinch(es) Salt

FOR THE FILLING

250 g QimiQ Sauce Base

500 g Cream cheese

5 Egg(s)

160 g Sugar

20 g Vanilla sugar

1 Orange(s), juice and finely grated zest

2 small pinch(es) Cinnamon, ground

60 g Almond flakes

METHOD

1. For the shortcrust pastry: knead the flour, sugar, butter and eggs to a smooth dough. Wrap in cling film and allow to chill for approx. 1 hour.
2. Roll out the pastry and use to line a greased tart form (26 cm Ø)
3. For the filling: mix the QimiQ Sauce Base, cream cheese, eggs, sugar, vanilla sugar, orange juice, orange zest and cinnamon together.
4. Pour the filling into the tart form and sprinkle with the almond flakes. Bake in a preheated oven at 360 °F for approx. 20 minutes.
5. Allow to cool and cut into pieces.