



# MASCARPONE AND CHOCOLATE TART



## QimiQ BENEFITS

- Quick and simple preparation
- No mixer required
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 1 TORTENFORM, 26 CM Ø

### FOR THE BASE

**150 g** Graham crackers, crumbled

**70 g** Butter, melted

Butter, for the baking tin

### FOR THE CREAM

**250 g** QimiQ Classic, room temperature

**250 g** Bittersweet chocolate

**1 package** Vanilla sugar

**500 g** Mascarpone

**4** Egg(s)

**1 pinch(es)** Cinnamon

**1** Orange(s), finely grated zest

## METHOD

1. Preheat the oven to 320 °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 ring.
3. For the filling: melt the unchilled QimiQ Classic together with the chocolate. Add the remaining ingredients and mix well.
4. Pour onto the biscuit base and bake in the preheated oven for approx. 60 minutes.