



MARS® TART



QimiQ BENEFITS

- Stable consistency
- Quick and easy preparation
- Creamy indulgent taste with less fat



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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 Whip Chocolate, chilled

250 g QimiQ Classic, chilled

4 Mars® bars à 45 g, melted

1 Banana(s), finely diced

METHOD

1. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake tin.
2. For the cream: melt the Mars® chocolate bars over steam together with 1 tbsp QimiQ Classic.
3. Whip the cold QimiQ Whip Chocolate and QimiQ Classic together until the required volume has been achieved. Fold in the melted Mars® chocolate bars and banana pieces.
4. Spread the cream onto the base and allow to chill for approx. 4 hours.
5. **Tip:** Decorate with mini Mars® chocolate bars.