



CHOCOLATE STOUT CHEDDAR FROM ROGUE CREAMERY AND OREGON CHERRY TARTLETS



QimiQ BENEFITS

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



INGREDIENTS FOR 10 PORTIONS

10 Tart shells

FOR THE FILLING

250 g QimiQ Sauce Base

80 g Butter, melted

100 g Sugar

2 Egg(s)

200 g Almond flour

10 g Almond extract

10 g Vanilla extract

20 ml Rum

2 g Lemon peel

250 g Cherries, halved, stoned

80 g Chocolate Stout Cheddar from Rogue Creamery, grated

METHOD

1. For the filling: mix the ingredients (except the cherries) together well.
2. Fill the mixture into the tart shells and top with the cherry halves.
3. Bake at 350 °F for approx. 10 minutes.