



PEANUT BUTTER CHOCOLATE TART



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 1 CAKE TIN 22 CM Ø

FOR THE BASE

150 g Graham crackers, crumbled

70 g Butter, melted

FOR THE FILLING

250 g QimiQ Classic

250 Peanut butter, creamy

2 Corn starch

2 pcs Whole egg(s)

2 pcs Egg yolk(s)

100 ml Milk

200 g Chocolate

150 g Mascarpone

METHOD

1. Preheat the oven to 250 °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 tin.
3. For the filling: place all the ingredients into a pot, except the egg yolk, and allow to melt. Whisk in the egg yolk and pour onto the base in the cake tin.
4. Bake in the preheated oven for approx. 40 minutes.