



# MASCARPONE CHOCOLATE TART (THERMOMIX®)



## QimiQ BENEFITS

- Easy and quick preparation
- Emphasizes the intrinsic flavor of the ingredients
- Full flavor with less fat



## Tips

Garnish with fresh berries.

## INGREDIENTS FOR 1 TART FORM, Ø 26 CM

### FOR THE FLOOR

**70 g** Butter, in pieces

**150 g** Graham crackers

### FOR THE FILLING

**250 g** QimiQ Classic, room temperature

**200 g** Zartbitterschokolade, in Stücken

**100 g** Nougat, in Stücken

**1 tsp** Vanilla sugar, homemade

**500 g** Mascarpone

**4** Egg(s)

**1 pinch(es)** Cinnamon

**1** Orange, Abrieb davon

## METHOD

1. Preheat oven to 160 °C (convection oven).
2. For the base: Add butter to mixing bowl and melt for 3:30 min./50 °C/step 2. Add butter cookies, crush for 5 sec./speed 5.5. Press mixture into greased mold using a glass. Rinse mixing bowl.
3. For the filling: Place the chocolate in the mixing bowl and grind for 10 sec./speed 6. Push down with the spatula. Add the nougat and uncooled QimiQ Classic and melt for 2:30 min./70 °C/step 1. Then mix in the vanilla sugar, mascarpone, eggs, cinnamon and orange zest for 10 sec./speed 5.
4. Spread the mixture on the cookie base and bake in a preheated oven for 60 minutes.