



# HUG CHOKO-TARTELETTES CLASSIC MIT PASSIONSFRUCHT-TOPFEN-MOUSSE

## QimiQ BENEFITS

- Quick and simple preparation
- One bowl preparation
- Acid stable and does not curdle
- Real dairy cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



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easy

## INGREDIENTS FOR 30 TARTLETS

**125 g** QimiQ Whip, chilled

**125 g** QimiQ Classic, chilled

**150 g** Quark 20 % fat

**50 g** Passion fruit puree

**85 g** Sugar

**35 ml** Coconut liquor

## METHOD

1. Lightly whip the cold QimiQ and QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whisk until the required volume has been achieved. Chill for at least 4 hours (preferably over night).