



FRENCH SILK PIE



QimiQ BENEFITS

- Quick and simple preparation
- Longer shelf life without loss of quality
- Prevents moisture migration, pastry remains fresh and dry for longer
- Variable creative possibilities



15



easy

INGREDIENTS FOR 10 PIE(S)

230 g QimiQ Classic

125 g Sugar

5 g Vanilla extract

110 g Butter, melted

525 g Milk chocolate

10 Tart shells 3

METHOD

1. Melt the QimiQ Classic, sugar, vanilla, butter and chocolate in a pan (at approx. 150° F) and blend smooth with a stick blender.
2. Pour into the prebaked tart shells (approx. 3.5 oz per tart) and chill well until completely set.
3. Decorate as required.