



BLUEBERRY BUTTERMILK PIE



QimiQ VORTEILE

- Baked goods remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Stable consistency
- Longer presentation times



15



leicht

ZUTATEN FÜR 8 PORTIONEN

1.5	Kristallzucker
3 EL	AP Flour
2 Stück	Eigelb
0.25 Tasse(n)	QimiQ Rahm-Basis
1 Tasse(n)	Buttermilch
0.5 Tasse(n)	Butter, ungesalzen, geschmolzen
1 EL	Vanilleextrakt
2 Stück	Zitrone(n), Saft und fein geriebene Schale
1 Tasse(n)	Heidelbeeren, frisch
8 Stück	3" Raw Pie Shells

ZUBEREITUNG

1. Heat oven to 350°.
2. In a bowl, add the QimiQ Classic, Egg Yolk, Vanilla Extract, Buttermilk & Butter - Mix thoroughly.
3. Add the Sugar, Flour, Lemon Juice & Lemon Zest - Mix Thoroughly.
4. Fold in the Blueberries.
5. Place in the pie shells.
6. Bake for 40 minutes.