



# BLUEBERRY BUTTERMILK PIE



## QimiQ AVANTAGES

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



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## INGRÉDIENTS POUR 8 PORTIONS

**1.5** Kristallzucker\_Sucre cristallisé

**3 cs** AP Flour

**2** Jaune(s) d'œuf

**0.25** QimiQ Base crème

**1** Buttermilch

**0.5** Butter, ungesalzen, fondu

**1 cs** Vanilleextrakt

**2** Citron(s), jus et zeste finement râpé

**1** Heidelbeeren, frais

**8** 3" Raw Pie Shells

## PRÉPARATION

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.