



BAKED LEMON GRATIN WITH RASPBERRIES



QimiQ BENEFITS

- Quick and easy preparation
- Acid stable and does not curdle
- This dish can be pre-prepared, frozen raw, and baked straight from the freezer as required
- Ideal for á la carte service



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic

320 g Sugar

5 g Lemon peel, finely grated

240 g Egg yolk(s)

50 g Flour

250 ml Lemon juice

320 g Egg white(s)

120 g Powdered sugar

TO GARNISH

400 g Raspberries

METHOD

1. Whisk the sugar and lemon zest into the egg yolks, add the flour and mix well.
2. Melt the QimiQ Classic in a saucepan, add the lemon juice and egg mixture and bring to the boil. Remove from the heat and allow to cool completely.
3. Whisk the egg whites and sugar until stiff. Whisk the cold QimiQ mixture smooth and fold into the stiff egg whites. Pour into Ø 8 cm moulds and freeze solid.
4. Tip out of the moulds into an oven proof dish and sprinkle with icing sugar. Bake in a hot oven at 200° C for approx. 12-15 minutes, or until the centre is soft or liquid.
5. Serve immediately garnished with fresh raspberries.