



LEMON CREAM TART



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Firmer and more stable fillings
- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE BASE

120 g	Flour, plain
40 g	Powdered sugar
10 g	Corn flour / starch
pinch(es)	Salt
80 g	Butter

FOR THE LEMON CREAM

125 g	QimiQ Classic, unchilled
4	Egg(s)
180 g	Sugar
20 g	Flour, plain
120 ml	Lemon juice
1 tbsp	Lemon peel, grated

FOR THE DECORATING CREAM

125 g	QimiQ Classic, unchilled
125 ml	Cream 36 % fat
1 sachet(s)	Vanilla sugar

METHOD

1. Preheat the oven to 160° C (conventional oven).
2. For the base, mix the flour, icing sugar, corn flour and salt together and slowly work in the butter.
3. Press the base into a greased cake tin and bake for approx. 20 minutes.
4. For the lemon cream, whisk QimiQ Classic smooth.
5. Add the eggs, sugar, flour, lemon juice and lemon zest and mix well.
6. Pour the QimiQ mixture onto the base and bake for a further 20-25 minutes, or until the filling is firm to the touch. Chill for at least 4 hours.
7. For the decorating cream, whisk QimiQ Classic smooth. Add the cream and whip together until stiff. Use to coat and decorate the tart.