



# 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

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

### FOR THE LEMON CREAM

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

### FOR THE DECORATING CREAM

<b>125 g</b>	QimiQ Classic, unchilled
<b>125 ml</b>	Cream 36 % fat
<b>1 sachet(s)</b>	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.