



SOUTHERN BUTTERMILK PIE



QimiQ BENEFITS

- Baked goods remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Stable consistency
- Longer presentation times
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



easy

INGREDIENTS FOR 1 PIE(S)

1 Pre-baked pie shell(s) Ø 22 cm

FOR THE FILLING

270 g Granulated sugar

18 g All purpose flour

170 ml Buttermilk

180 g QimiQ Classic, unchilled

200 g Whole egg(s)

5 g Vanilla extract

FOR THE TOPPING

240 g QimiQ Whip Pastry Cream, chilled

110 g Granulated sugar

1 g Vanilla extract

15 ml Lemon juice

METHOD

1. Preheat the oven to 135° C (conventional oven).
2. For the filling, add the sugar to the flour and mix well. Whisk QimiQ Classic smooth.
3. Add the buttermilk, QimiQ Classic, eggs and vanilla to the flour mixture and mix well.
4. Pour the mixture into the prebaked pie shell (Ø 23 cm), bake in the hot oven until set and allow to cool.
5. For the topping, whip the cold QimiQ Whip and sugar until the required volume has been achieved, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
6. Add the vanilla and lemon juice and whip for a further 30 seconds. Use to decorate the cold pie.