



LEMON TARTLETS WITH MASCARPONE CREAM



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Quick and easy preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



60



medium

INGREDIENTS FOR 12 SERVINGS

12 ea Shortcrust pastry shells

FOR THE LEMON CREAM

250 g QimiQ Classic

160 ml Lemon juice

1 Lemon(s), finely grated zest

200 g Butter

120 g Sugar

3 Egg(s)

FOR THE MASCARPONE CREAM

250 g QimiQ Whip Pastry Cream, chilled

150 g Mascarpone

100 ml Whipping cream 35-36 % fat

100 g Sugar

1 package Vanilla sugar

2 tbsp Amaretto

METHOD

1. Prepare the shortcrust pastry according to the recipe.
2. For the lemon cream: bring the QimiQ Classic to the boil together with the lemon juice, lemon zest, butter and sugar. Remove from the heat and allow to cool slightly.
3. Beat the eggs and whisk into the mixture over a bain-marie (warm water bath) until it thickens enough to coat the back of a spoon. Allow to cool slightly. Pour into the shortcrust shell and allow to chill for approx. 2 hours.
4. For the mascarpone cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the mascarpone, cream, sugar and vanilla sugar and continue to whip until the required volume has been achieved.
6. Pipe the mascarpone cream onto the lemon cream as desired.
7. Allow to chill for approx. 4 hours.
8. **Tip:** Decorate with fresh berries and mint.