



# BLUEBERRY 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



15



easy

## INGREDIENTS FOR 8 PORTIONS

<b>1.5</b>	Granulated sugar
<b>3 tbsp</b>	AP Flour
<b>2 piece(s)</b>	Egg yolk(s)
<b>0.25 cup(s)</b>	QimiQ Classic
<b>1 cup(s)</b>	Buttermilk
<b>0.5 cup(s)</b>	Butter, unsalted, melted
<b>1 tbsp</b>	Vanilla extract
<b>2 piece(s)</b>	Lemon(s), juice and finely grated zest
<b>1 cup(s)</b>	Blueberries, fresh
<b>8 piece(s)</b>	3" Raw Pie Shells

## METHOD

1. Heat oven to 350°.
2. In a bowl, add the QimiQ Classic, Egg Yolk, Vanilla Extract, Buttermilk & Butter - Mix thoroughly.
3. Add the Sugar, Flour, Lemon Juice & Lemon Zest - Mix Thoroughly.
4. Fold in the Blueberries.
5. Place in the pie shells.
6. Bake for 40 minutes.