



# LEMON BUTTERCREAM TOPPING (COOKED)



## QimiQ BENEFITS

- Saves time and resources
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation
- Acid stable and does not curdle



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easy

## INGREDIENTS FOR 900 G

**110 ml** Lemon juice

**200 g** Butter

**120 g** Sugar

**150 g** Whole egg(s)

**450 g** QimiQ Whip Pastry Cream

## METHOD

1. Bring the lemon juice, butter and sugar to the boil and remove from the heat. Add the whole egg stirring continuously, and heat back up to 75° C.
2. Add the QimiQ Whip and mix well, do not allow the mixture to exceed 75° C.
3. Fill into a plastic bag and chill well.
4. Whisk the cold topping until the required volume has been achieved.