



# BLUEBERRY BUTTERMILK PIE



## QimiQ AVANTAGES

- Baked goods remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Stable consistency
- Longer presentation times



15



simplement

## INGRÉDIENTS POUR 8 PORTIONS

<b>1.5</b>	Sucre cristallisé
<b>3 cs</b>	AP Flour
<b>2</b>	Jaune(s) d'œuf
<b>0.25 tasse</b>	QimiQ Base crème
<b>1 tasse</b>	Babeurre
<b>0.5 tasse</b>	, fondu
<b>1 cs</b>	Essence de vanille
<b>2</b>	Citron(s), jus et zeste finement râpé
<b>1 tasse</b>	Myrtille(s), frais
<b>8</b>	3" Raw Pie Shells

## PRÉPARATION

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.