



BLUEBERRY BUTTERMILK PIE



QimiQ VANTAGGI

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



15



semplicement

INGREDIENTI PER 8

1.5 Zucchero cristallino

3 Farina AP

2 Tuorlo d'uovo

0.25 QimiQ Classic

1 Latticello

0.5 ,

1 Essenza di vaniglia

2 Limone (Limoni),

1 Mirtillo nero,

8 3" Raw Pie Shells

PREPARAZIONE

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.