



LEMON CREAM TART



QimiQ BENEFITS

- Longer shelf life without loss of quality
- Firmer and more stable fillings
- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE BASE

120 g AP Flour, plain

40 g Powdered sugar

10 g Corn starch

pinch(es) Salt

80 g Butter

FOR THE LEMON CREAM

125 g QimiQ Classic, room temperature

4 Egg(s)

180 g Sugar

20 g AP Flour, plain

120 ml Lemon juice

1 tbsp Lemon peel, grated

FOR THE DECORATING CREAM

125 g QimiQ Classic, room temperature

125 ml Heavy cream 36 % fat

1 sachet(s) Vanilla sugar

METHOD

1. Preheat the oven to 320° F (conventional oven).
2. For the base, mix the flour, powdered sugar, corn starch and salt together and slowly work in the butter.
3. Press the base into a greased cake tin and bake for approx. 20 minutes.
4. For the lemon cream, whisk QimiQ Classic smooth.
5. Add the eggs, sugar, flour, lemon juice and lemon zest and mix well.
6. Pour the QimiQ mixture onto the base and bake for a further 20-25 minutes, or until the filling is firm to the touch. Chill for at least 4 hours.
7. For the decorating cream, whisk QimiQ Classic smooth. Add the cream and whip together until stiff. Use to coat and decorate the tart.