



# 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

<b>120 g</b>	AP Flour, plain
<b>40 g</b>	Powdered sugar
<b>10 g</b>	Corn starch
<b>pinch(es)</b>	Salt
<b>80 g</b>	Butter

### FOR THE LEMON CREAM

<b>125 g</b>	QimiQ Classic, room temperature
<b>4</b>	Egg(s)
<b>180 g</b>	Sugar
<b>20 g</b>	AP Flour, plain
<b>120 ml</b>	Lemon juice
<b>1 tbsp</b>	Lemon peel, grated

### FOR THE DECORATING CREAM

<b>125 g</b>	QimiQ Classic, room temperature
<b>125 ml</b>	Heavy cream 36 % fat
<b>1 sachet(s)</b>	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.