



LEMON BARS



QimiQ BENEFITS

- Quick and simple preparation
- Baked goods remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times possible under proper refrigeration
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 1 BAKING TRAY

125 g QimiQ Classic

85 g Bread flour

15 g Lemon peel

400 g Sugar

400 ml Lemon juice

4 Egg(s)

FOR THE SHELL

340 g Pre-baked sweet pastry

METHOD

1. Preheat the oven to 250 °F (conventional oven).
2. Blend all the ingredients together with an immersion blender until smooth and chill for one hour.
3. Pour the mixture into a pre-baked sweet dough shells (approx. 9 x 13 inches) and bake in the preheated oven until completely set in the middle.
4. Remove from the oven, allow to cool completely and portion.