



BAKED LEMON GRATIN WITH RASPBERRIES



QimiQ BENEFITS

- This dish can be pre-prepared, frozen raw, and baked straight from the freezer as required
- Quick and simple preparation
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Sauce Base

320 g Sugar

5 g Lemon peel, finely grated

240 g Egg yolk(s)

40 g AP Flour

250 ml Lemon juice

320 g Egg white(s)

120 g Powdered sugar

TO DECORATE

400 g Raspberries

METHOD

1. Whisk the sugar and lemon zest into the egg yolks, add the flour and mix well.
2. Melt the QimiQ Sauce Base in a pan, add the lemon juice and egg mixture and bring to a boil. Remove from the heat and allow to cool completely.
3. Whisk the egg whites and sugar until stiff. Whisk the cold QimiQ mixture smooth and fold into the stiff egg whites. Pour into Ø 3 inch molds and freeze solid.
4. Tip out of the molds into an oven proof dish and sprinkle with powdered sugar. Bake in a hot oven at 400° F for approx. 12-15 minutes, or until the centre is soft or liquid.
5. Serve immediately garnished with fresh raspberries.