



# LEMON TART WITH MASCARPONE CREAM



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Quick and simple preparation
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



60



medium

## INGREDIENTS FOR 12 SERVINGS

**12 pcs** Shortcrust pastry shells

### FOR THE LEMON CREAM

**250 g** QimiQ Classic

**160 ml** Lemon juice

**1** Lemon(s), finely grated zest

**200 g** Butter

**120 g** Sugar

**3** Egg(s)

### FOR THE MASCARPONE CREAM

**250 g** QimiQ Whip, chilled

**150 g** Mascarpone

**100 ml** Whipping cream 36 % fat

**100 g** Sugar

**1 package** Vanilla sugar

**2 tbsp** Amaretto

## METHOD

1. Prepare the shortcrust pastry according to the recipe.
2. For the lemon cream: bring the QimiQ Classic to a boil together with the lemon juice, lemon zest, butter and sugar. Remove from the heat and allow to cool slightly.
3. Beat the eggs and whisk into the mixture over a bain-marie (warm water bath) until it thickens enough to coat the back of a spoon. Cool slightly. Pour into the shortcrust shell and allow to chill for approx. 2 hours.
4. For the mascarpone cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the mascarpone, cream, sugar and vanilla sugar and continue to whip until the required volume has been achieved.
6. Pipe the mascarpone cream onto the lemon cream as desired.
7. Allow to chill for approx. 4 hours.
8. **Tipp:** Mit frischen Beeren und Minze dekorieren.