



# BUTTERMILK & LEMON PIE



## QimiQ BENEFITS

- Full taste with less fat content
- Quick and easy preparation



## INGREDIENTS FOR 8 TARTLETS

**160 g** QimiQ Classic, 1 package

**363 ml** Buttermilk, 1 package

**300 g** Granulated sugar

**152 g** Butter, unsalted

**4 pcs** Egg(s), large

**3 pcs** Lemon(s), Juice and zest

**13 g** Vanilla extract

**8 pcs** Tart shells

## METHOD

1. Preheat oven to 350°.
2. Whisk the QimiQ Classic smooth.
3. Add the eggs and the sugar - whisk smooth.
4. Add the remaining ingredients one at a time till incorporated.
5. Place even amounts in all the tart shells.
6. Place in the center of the oven and for 20 to 25 minutes or till the fully set.