



BLUEBERRY BUTTERMILK PIE



QimiQ BENEFITS

- Baked goods remain moist for longer
- Prevents moisture migration, pastry remains fresh and dry for longer
- Stable consistency
- Longer presentation times



15



easy

INGREDIENTS FOR 8 PORTIONS

1.5	Granulated sugar
3 tbsp	AP Flour
2 pcs	Egg yolk(s)
0.25 cup(s)	QimiQ Classic
1 cup(s)	Buttermilk
0.5 cup(s)	Butter, unsalted, melted
1 tbsp	Vanilla extract
2 pcs	Lemon(s), juice and finely grated zest
1 cup(s)	Blueberries, fresh
8 pcs	3" Raw Pie Shells

METHOD

1. Heat oven to 350°.
2. In a bowl, add the QimiQ Classic, Egg Yolk, Vanilla Extract, Buttermilk & Butter - Mix thoroughly.
3. Add the Sugar, Flour, Lemon Juice & Lemon Zest - Mix Thoroughly.
4. Fold in the Blueberries.
5. Place in the pie shells.
6. Bake for 40 minutes.