

IDEAS FOR GOOD TASTE

33 à la
Dreidoppel

1300



The special detail is our strength



**citro
perl**





Lemon Tart

Quantity	Ingredients	Item No.	
300 g	Shortcrust pastry		
5 g	Citroperl	174	
	Lemon cream filling		
75 g	Crème Tradition	338	
85 g	Sugar		
850 g	Milk		
25 g	Citroperl	174	
2 g	Fruit Acid	533	
	Decor		
150 g	Decor cream		
100 g	Topglanz Plus	440	
	Slice of lemon		

1 tarte, ø 26 cm, approx. 2,5 cm high

Baking temperature: 290°C **baking time:** approx. 12 minutes

Instructions

Prepare the shortcrust pastry with **Citroperl** and lay in a greased baking tin, bake. Stir the **Crème Tradition** with a small part of the cold milk. Boil up the remaining cream with sugar. Add the **Crème Tradition** - milk mixture and bring to boil briefly, stir in the **Fruit Acid**. Fill the cream in the tart tin and allow to cool. Glaze and garnish with **Topglanz Plus**.

Taste profil
Citroperl

citroperl

Here you can experience that special detail
- discover Citroperl by grating across the entire Citroperl box

- New recipe - without sweet lupin
- Long-lasting natural lemon flavour made of high-quality, cold-pressed Sicilian lemons
- Tangy, fresh lemon flavour