

Tart Tin with Removable Bottom



Item no. 661721



STÄDTER®

Lemon Raspberry Tart

WORKING TIME: APPROX. 40 MIN. | BAKING TIME: APPROX. 15-20 MIN.

Ingredients for the dough (for size 28.0 cm): 200 g flour, 70 g powdered sugar, 1 pinch salt, 150 g cold butter, dust from a lime or lemon | **Ingredients for the lemon cream:** 4 sheets gelatine, 300 g buttermilk, 300 g whipped cream, 6 tbsp. lemon juice, 70 g sifted powdered sugar, dust from a lemon | **In addition:** 200 g fresh raspberries, blueberries or strawberries, 100 g chopped almonds

Preparing the dough:

Knead all the ingredients into a dough. Allow it to cool for approx. 1 hour while wrapped in film. Next, roll out the dough, place it in the greased, lightly flour-coated pan and create an edge.

Place some baking parchment on the dough and weigh it down with legumes or STÄDTER blind baking balls. Bake the base in a pre-heated oven at 200 °C top/bottom heat (180 °C fan) for about 15-20 minutes.

Preparing the lemon cream:

Soak the gelatine and beat the cream a little. Lightly squeeze the gelatine and dis-

solve it in a small pot while stirring in light heat. Stir lemon juice, icing sugar, buttermilk and lemon zest into the dissolved gelatine. Then mix about 2 tbsp. of the whipped cream with the gelatine mixture with a whisk, then immediately fold in the entire mass into the cream and spread it onto the cooled base. Leave to set in the refrigerator and decorate with fresh raspberries or other fruit as well as chopped almonds.

Alternative: 1 Package of STÄDTER Cream Fix „Lemon“ with 500 g whipped cream according to instructions.

