

Lemon Yoghurt Bars using IREKS PREMIUM CUSTARD



Recipe for 1 tray of 60 x 40 cm

Short pastry 0.900 kg

Baking temperature: 190 – 200° C

Baking time: approx. 10 minutes

Yoghurt batter:

Yoghurt, 10 % fat	2.500 kg
IREKS PREMIUM CUSTARD	0.500 kg
Whole egg	0.600 kg
Sugar	0.250 kg
Starch	0.100 kg
Milk	0.250 kg
Lemon flavour	as required

<u>Butter, liquid</u>	<u>0.250 kg</u>
Total weight	4.450 kg

Lemon paste as required

Mixing time:	2 – 3 minutes, medium speed
Instructions for use:	Roll out the short pastry to a thickness of approx. 2.5 mm, place on a baking tray laid out with baking paper and bake initially. Put the yoghurt batter onto the pre-baked short pastry base and spread smooth. Subsequently, decorate with lemon paste and bake.
Baking temperature:	190 – 200° C
Baking time:	30 – 35 minutes