

Lemon Filling

Description:

Serving Size: 48 Servings

Categories: Pastry

Cost Per Serving	
\$	0.15



Amount	Measure	Ingredient	Preparation Method	Product No.
32.000	ea	Eggs, whole		20-100000648
1.600	kg	Sugar		20-100001065
0.280	kg	All-purpose flour	sifted	20-100000470
0.600	lt	Lemon juice		20-100001384
0.480	lt	Milk		20-100000577
0.115	kg	Lemon zest	finely grated	20-100000771
0.002	kg	Salt		20-100001305

Method of Preparation:

- Crack and break the eggs into a bowl.
- Whisk the eggs until smooth.
- Combine the flour, sugar and salt and add to the eggs and whisk.
- Stir in the lemon juice and the grated lemon zest.
- Pour into a blind baked tart shell and bake at 300F(150C) until set.
- Remove from the oven and let set.
- Do not cut until well chilled.