



### LEMON BARS BY SUBZERO, WOLF AND COVE

MAKES 1 PAN

CONVECTION STEAM OVENS

SHORT DOUGH

- 2 cups all-purpose flour
- 1 cup powdered sugar
- 2 sticks butter, cubed
- 1/2 teaspoon lemon zest

CUSTARD

- 1 cup + 2 tablespoons sugar
- 2 tablespoons + 2 teaspoons all-purpose flour
- 3 eggs
- 1 tablespoon lemon zest
- 6 tablespoons freshly squeezed lemon juice (about 2 lemons)

30-35 minutes

PREPARATION METHOD

SHORT DOUGH:

1. Preheat the oven on the Convection Mode at 325°F with a rack set on position 2.
2. In a food processor, combine all ingredients and pulse until the mixture begins to look sandy.
3. Pour out the mixture onto the counter and knead until a soft dough forms.
4. Press into a greased 10x15 jelly roll pan and bake for 18-20 minutes or until golden brown. Remove from the oven and allow to fully cool.

CUSTARD:

5. Preheat the oven on Convection Mode at 300°F with a rack set on position 2.
6. In a large bowl, whisk together flour and sugar.
7. Add the remaining ingredients and whisk until well combined.
8. Pour the mixture over the cooled short dough and bake for 12-15 minutes or until just set.

WOLF PRODUCTS USED IN THIS RECIPE

<http://www.subzero-wolf.com/wolf/ovens/steam-oven>