

BLUEBERRY BUCKLE WITH LEMON SAUCE

OVERVIEW

19-169

INGREDIENTS

Group Blueberry Base

Ingredient	KG	%
All Purpose Flour	0.240	100.00
Sugar	0.070	29.17
BAKELS BAKING POWDER	0.010	4.17
Salt	0.003	1.25
Eggs	0.050	20.83
Milk	0.125	52.08
BAKELS DAIRY BLEND (melted)	0.050	20.83
BAKELS LES FRUITS 50% BLUEBERRY	0.300	125.00
Total Weight:		0.848

Group Topping

Ingredient	KG	%
Sugar	0.090	-
All Purpose Flour	0.040	-
Cinnamon powder	0.003	-
BAKELS DAIRY BLEND (cubed and cold)	0.030	-
Total Weight:		0.163

Group Lemon Sauce

Ingredient	KG	%
Sugar	0.066	-
Cornstarch	0.015	-
Lemon Zest	0.001	-
Water	0.250	-
BAKELS DAIRY BLEND	0.016	-
Lemon Juice	0.016	-
APITO LEMON PASTE	0.005	-
Total Weight:		0.369

Yield: 15 servings

METHOD

How to do it:

Blueberry Base

1. In a mixing bowl, blend all-purpose flour, sugar, baking powder and salt.
2. Blend in the salt. Mix thoroughly.
3. Add in the milk and melted Dairy Blend. When well incorporated, fold in the Les Fruits Blueberry 50%.
4. Deposit to a well-greased baking pan.

Topping



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Confectionery, Dessert

1. Blend in the sugar, all-purpose flour and ground cinnamon.
2. Cut in the cold cubed butter and mix until crumbly.
3. Evenly spread the crumbs on top of the blueberry base and bake for 30-50 minutes in a 180o C oven.

Lemon Sauce

1. In a heavy bottom saucepan, mix together sugar, cornstarch and grated lemon zest. Pour in the water and cook over medium fire until the mixture thickens.
2. Remove from the fire and blend in the cold Dairy Blend, Apito Lemon Paste and lemon juice.
3. Let the mixture cool before brushing over the baked blueberry base.