

# Blueberry pie with curd filling

Cuisine: Czech  
Food category: Desserts



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Company: Retigo



## Program steps

Preheating:

175 °C

1

Hot air

100 %

Termination by time

00:25 hh:mm

170 °C

90 %

## Ingredients - number of portions - 6

| Name                    | Value | Unit |
|-------------------------|-------|------|
| plain wheat flour       | 400   | g    |
| butter soft             | 200   | g    |
| fine sugar              | 120   | g    |
| egg yolk                | 2     | pcs  |
| milk full fat           | 15    | ml   |
| lime juice              | 12    | ml   |
| vanilla powder          | 12    | g    |
| soft curds              | 500   | g    |
| fresh blueberries       | 400   | g    |
| icing sugar             | 150   | g    |
| egg                     | 2     | pcs  |
| butter soft             | 40    | g    |
| lemon peel              | 2     | g    |
| semi-coarse wheat flour | 150   | g    |
| fine sugar              | 100   | g    |
| butter soft             | 50    | g    |

## Nutrition and allergens

Allergens: 1, 3, 7  
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

| Nutritional value of one portion | Value     |
|----------------------------------|-----------|
| Energy                           | 1349.1 kJ |
| Carbohydrate                     | 138.3 g   |
| Fat                              | 42.5 g    |
| Protein                          | 20.9 g    |
| Water                            | 0 g       |

## Directions

We mix flour with sugar, add chopped fat, egg yolks, lemon juice and milk and make a smooth dough, which we leave to rest in the fridge for an hour. In the meantime, we will prepare the filling. Rub the softened butter with sugar, eggs and lemon zest. While stirring constantly, add the curds and mix well. Clean the blueberries, wash them and let them drain.

Roll out the prepared dough on a floured rolling pin into a sheet, which we carefully transfer with a rolling pin to a greased and filled mold (or to a baking sheet). Spread it with the prepared curd filling, smooth out the surface with palette knife, place the cake in the heated chamber of the combi oven and bake until the surface is slightly pink.

Mix all the topping ingredients into a crumb and rub thoroughly with your fingers. Take the pre-baked cake out of the oven, spread it evenly with blueberries, lightly dust with vanilla sugar, sprinkle with crumbs and bake until pink.

## Recommended accessories



Enameled GN container