


# Blueberry pie with curd filling

Cuisine: Czech  
Food category: Desserts



Author: Vlastimil Jaša

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