


Blueberry pie with cheese 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	200	g
caster sugar	120	g
egg yolk	2	pcs
milk full fat	15	ml
lemon juice	12	ml
vanilla sugar	12	g
soft cottage cheese	500	g
fresh blueberries	400	g
powdered sugar	150	g
egg	2	pcs
butter	40	g
lemon peel	2	g
semi-coarse wheat flour	150	g
caster sugar	100	g
butter	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	791.2 kJ
Carbohydrate	90.8 g
Fat	41.2 g
Protein	13.5 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 cold 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 pressed cottage cheese 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 cheese filling, smooth it out, place the cake in the heated chamber of the combi oven and bake until the surface is slightly pink.

Mix all the 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 breadcrumbs and bake until pink.

Recommended accessories



Enameled GN container