



Topfil

Blueberry Cobbler with a Twist

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Composition

Bake in rings of 14 cm diameter

1. Short crust
2. Cake
3. Topfil
4. Crumble

Decoration

Icing sugar

Short crust

Puratos Tegral Patacrout	900 g
PF Almond powder	100 g
Puratos Aristo Primeur Croissant	400 g
Whole eggs	100 g

Cake

Puratos Tegral Satin Crème Cake	1000 g
Whole eggs	350 g
Oil	300 g
Water	225 g

Fruit filling

Puratos Topfil Wild Blueberries 60%	Q.S.
Blueberry vinegar (optional)	Q.S.

Crumble

Puratos Tegral Satin Crème Cake	600 g
Puratos Aristo Primeur Croissant	200 g

Working method

Mix all ingredients to homogenous dough

Laminate to 3mm and cut desired size

110 g/pie

Working method

Mix all ingredients for 5 minutes at medium speed with a flat beater

70 g/pie

Working method

You can flavor the fruit filling with blueberry vinegar, to give it an interesting twist

70 g/pie

Working method

Mix all ingredients to homogenous dough

Pass through a large hole sift and freeze crumbs to easily spread over a baking tray. Freeze