

LIME & WILD BLUEBERRY PASTRIES

by Dira ambassador Anton Emonds

INGREDIENTS

TIME: 3H

SERVES: 24

Breton Shortbread

140gr butter
120gr sugar
48gr egg yolks
180gr flour
9gr baking powder
3gr salt

Wild Blueberry Crèmeux

230gr Dira wild blueberry
puree
90gr sugar
112gr eggs
90gr butter
3gr gelatin

PREPARATION METHOD

Breton Shortbread

Mix butter and sugar until smooth. Gradually add egg yolks. Sift flour, baking powder, and salt, then mix into the butter mixture. Refrigerate for 30 minutes, then roll out to 4 mm thickness. Place in a 20×30 cm stainless steel frame on a baking tray lined with baking paper. Bake at 165°C for 15 minutes until golden brown. Cool on the tray.

Wild Blueberry Crèmeux

Heat the wild blueberry puree, sugar, and eggs to 85°C, stirring continuously. Remove from the heat and add the bloomed gelatin. Cool to 40°C, then blend in the softened butter until smooth. Pour over the baked Breton shortbread and spread evenly.

Lime Crèmeux

215gr Dira lime puree
zest of 1 fresh lime
160gr sugar
175gr eggs
255gr butter
4gr gelatin

Wild Blueberry Mousse

200gr Dira wild blueberry
puree
50gr sugar
6gr gelatin
250gr whipping cream

Finishing & Decoration

300gr white chocolate
50gr grapeseed oil
vanilla cream
fresh blueberries
blueberry coulis
edible flower

PREPARATION METHOD

Lime Crèmeux

Heat the lime puree, lime zest, sugar, and eggs to 85°C while stirring. Add bloomed gelatin and cool to 40°C. Gradually add softened butter and blend until smooth. Pour over the wild blueberry crèmeux, spread evenly, and allow to set.

Wild Blueberry Mousse

Heat the wild blueberry puree and sugar to 60°C. Add bloomed gelatin and cool to 30°C. Fold in the whipped cream until smooth. Pour over the lime crèmeux and freeze.

Decoration

Cut into 5×5 cm squares. Melt white chocolate and mix with grapeseed oil until smooth. Dip three-quarters of each pastry into the white chocolate coating. Decorate with vanilla cream, a fresh blueberry, blueberry coulis, and an edible flower.



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