



BLUEBERRY AND VANILLA PIE

QimiQ BENEFITS

- Quick and easy preparation
- Full creamy taste with less fat and cholesterol
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Prevents moisture migration, pastry remains fresh and dry for longer
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 8 PORTIONS

1 Graham Crackers Pie Shell Ø 9 inches

FOR THE VANILLA CREAM

100 g QimiQ Whip Pastry Cream, chilled

200 g Vanilla custard, firm, chilled

FOR THE BLUEBERRY CREAM

100 g QimiQ Whip Pastry Cream, chilled

50 g QimiQ Classic

60 g Sugar

50 g Blueberry puree

10 ml Lemon juice

FOR THE TOPPING

30 ml Lemon juice

20 g Corn flour / starch

100 g Sugar

500 g Blueberries

FOR THE DECORATING CREAM

100 g QimiQ Whip Pastry Cream, chilled

50 g Sugar

METHOD

1. For the vanilla cream, lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of bowl). Add the custard and continue to whip at top speed until the required volume has been achieved.
2. For the blueberry cream, lightly whip the cold QimiQ Whip and QimiQ Classic until completely smooth, ensuring that the entire mixture is incorporated (bottom and sides of bowl). Add the sugar, puree and lemon juice and continue to whip at top speed until the required volume has been achieved.
3. For the topping, place the lemon juice, corn flour, sugar and blueberries in a saucepan and bring to the boil. Remove from the heat and allow to cool for approx. 15 minutes.
4. For the decorating cream, whip the cold QimiQ Whip and sugar until the required volume has been achieved, ensuring that the entire mixture is incorporated (bottom and sides of bowl).
5. To make the pie, spread the vanilla cream evenly onto the base of the pie shell and freeze for approx. 15 minutes. Cover with the blueberry cream and freeze for a further 15 minutes.
6. Top with the blueberry mixture, chill well and serve decorated with the cream.