

FLEXING FROZEN BLUEBERRIES



RECIPE:

Blueberry bread and butter pudding with lemon curd custard

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
04614	Frozen	Blueberries	500g	5x1kg*
11653	Frozen	Fletchers Thick Sliced White Bread	1 loaf	8x800g
01587	Chilled	Everyday Favourites Salted Butter	200g	40x250g
18938	Chilled	Everyday Favourites Medium Fresh Eggs	9 eggs	1x60
06175	Chilled	Double Cream	600ml	1x2.27ltr
06149	Chilled	Semi Skimmed Milk Bottle	600ml	4x2ltr*
17695	Ambient	Vanilla Flavouring	30g	6x500ml*
07531	Ambient	Tate & Lyle Fairtrade Caster Sugar	200g	10x1kg
66032	Ambient	Tate & Lyle Light Soft Brown Sugar	150g	4x3kg
04363	Ambient	Everyday Favourites Ready to Serve Custard	1 litre	12x1ltr
41199	Ambient	Everyday Favourites Lemon Curd	200g	4x2.72kg*

Prep time: 25 mins

Time to cook: 1 hours

Method:

For the bread and butter pudding:

- Discard the ends of the bread, but you don't need to take the crusts off the slices
- Butter the bread and cut into triangles, beat the eggs and add the cream, milk, vanilla and castor sugar
- If cooking in a Bain Marie, cover the base with half the blueberries
- Layer the top with triangles of bread, making sure the crust end is pointing down. Repeat for a maximum of 2 layers and never put fruit on the top of the pudding
- Cover with silicon paper and tin foil tightly. Pop into your Bain Marie of hot water and place in the oven for 45 minutes to 1 hour at 150c
- Remove from the oven. Insert a knife in the centre and you should see no raw liquid. Put it back in the oven for a few more minutes if you do. The texture should be like soft crème brûlée
- Remove the foil and paper. Sprinkle over the brown sugar and, either grill on high, or use a burner to glaze

For the custard:

- Mix the curd with the custard and heat
- Serve it with the bread and butter pudding

FLEXING FROZEN BLUEBERRIES



RECIPE:

Blueberry, pear,
chocolate and hazelnut
crumble

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
04614	Frozen	Blueberries	500g	5x1kg*
03322	Ambient	Gold Reef Pear Halves in Syrup	1.6kg	6x822g
86811	Ambient	Everyday Favourites Cornflour	30g	4x3.5kg*
07531	Ambient	Tate & Lyle Fairtrade Caster Sugar	120g	10x1kg
55096	Ambient	Callebaut Dark Chocolate Callet	80g	1x2.5kg
42018	Ambient	Everyday Favourites Plain White Flour	400g	6x1.5kg
01587	Chilled	Everyday Favourites Salted Butter	200g	40x250g
03954	Ambient	Dr. Oetker Reduced Fat Cocoa Powder	60g	3x1kg*
66032	Ambient	Tate & Lyle Light Soft Brown Sugar	230g	4x3kg
04363	Ambient	Everyday Favourites Ready to Serve Custard	1ltr	12x1ltr

Prep time: - 25 mins

Time to cook: - 35 mins

Method:

For the fruit mix:

- Strain the pears and chop into chunks
- Toss the blueberries in the cornflour, then mix with the pears and castor sugar
- Place all into a baking dish

For the crumble:

- In a food processor, blitz the chocolate callets until they are a gravel texture
- Remove, add the flour, butter, cocoa, and brown sugar, then blitz and pulse towards the end. It should turn into a chunky crumble mix. At this point, add the chocolate chunks and mix

For baking:

- Put the crumble onto the pear mix and bake in the oven for 35 minutes on 170c
- Serve with warm custard

(Note: You could serve this with chocolate sauce, cream and roasted hazelnuts)

FLEXING FROZEN BLUEBERRIES



RECIPE:

Rustic freeform
blueberry pie

SERVES: 10

INGREDIENTS:

Code	Temp band	Description	Quantity	Pack size
04614	Frozen	Blueberries	500g	5x1kg*
86811	Ambient	Everyday Favourites Cornflour	35g	4x3.5kg*
07531	Ambient	Tate & Lyle Fairtrade Caster Sugar	75g	10x1kg
		Lemon	1	
60753	Frozen	Everyday Favourites Shortcrust Pastry Block	750g	4x1.5kg
96892	Ambient	Tate & Lyle Demerara Sugar	60g	4x3kg

Prep Time: 10 mins + 30 mins to rest

Time to cook: 40 mins

For the pie filling:

- Mix the blueberries with the cornflour, caster sugar, zest and juice of the lime

For the pastry:

- Roll out the pastry to a rough circle. There is no need for it to be neatly trimmed but it needs to be in a circle
- Leave it to rest for 30 minutes

For baking:

- Place the pastry on silicon paper on a baking tray
- Pile the blueberries in the middle and fold the edges of the pastry over the mix, leaving a hole in the middle like a Jammy Dodger - so you can see the blueberries
- Glaze the pastry with beaten egg and sprinkle with Demerara
- Bake in the oven for 35-40 minutes on 170c, or until golden.
- Leave to cool.