

Almond cream and blueberry shortbread pie

Recipe for 4 persons

Description

Shortbread cookie base topped with almond cream topped with blueberries and baked in the oven. The whole thing sprinkled with powdered sugar

Note

Ce dessert peut être servi avec une crème anglaise ou un coulis de bleuets. Attention que le travail de la pâte au rouleau doit se faire quand cette dernière est encore froide. Sinon elle va se déchirer et il sera impossible de la manipuler.

Ingredients

Shortbread pie dough

- 186 Gr Butter
- 25 Gr Sugar
- 55 Gr Icing sugar
- 55 Gr Almond powder
- 175 Gr Flour
- 0.50 Unit(s) Egg

Almond cream

- 125 Gr Butter
- 125 Gr Sugar
- 3 Unit(s) Egg
- 125 Gr Almond powder
- 10 Ml Amber rum
- 375 Gr Frozen blueberries
- 15 Gr Flour

Preparation

- Preparation time **30 mins**

Shortbread dough

Soften the butter by bringing it to room temperature (either microwave in 10 second increments or pull it out of the fridge 2 hours ahead of time.) Place the butter in the mixer and whip with sugar until it has the consistency of mashed potatoes. Sift all the dry ingredients together and add them in 1 shot to the butter-egg mixture. When the mixture is homogeneous, stop the mixer. (over mixing will result in a doughy textured dough) Place the dough in plastic wrap and let it set for 4 hours before continuing. Afterwards, mix it by hand to slightly soften and place the dough between two large pieces of plastic wrap. Using the rolling pin, spread the dough outwards until it reaches an even thickness of 4mm. Place the pie shell in the molds and let it set in the fridge for 20 minutes.

Almond cream

In the bowl of the mixer, place the softened butter and sugar together and mix until it looks like mashed potatoes. Add the eggs one at a time making sure they are well incorporated before continuing. Sift the dry ingredients and add to the mixture after the eggs. Finish by adding the rum to the mixture. Afterwards, fill the pies halfway to the top with this almond mixture and top with the blueberries. Immediately place the pies in the oven for 20-25 minutes and wait for the pies to cool before removing them from the molds.

To serve

Place the pie in a round plate and sprinkle generously with some powdered sugar. Enjoy

Bon appétit!