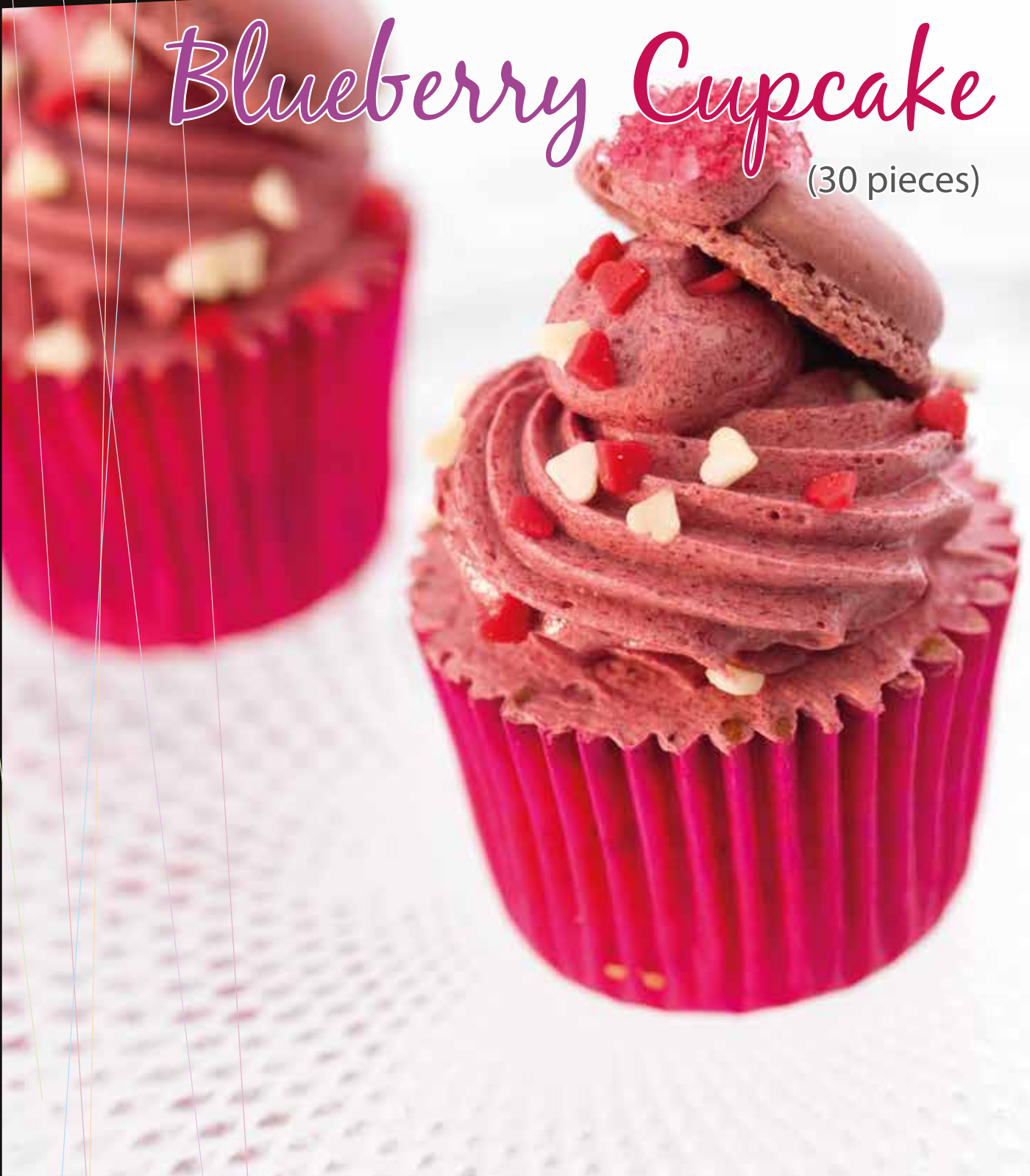


Blueberry Cupcake

(30 pieces)



LÉONCE BLANC BLUEBERRY PUREE



Frozen Tub
1 kg



Blueberry cupcake

Vanilla and almond cake

Almond paste 50%	85 g
Butter	170 g
Whole eggs	160 g
Icing sugar	90 g
Flour	190 g
Baking powder	5 g
Vanilla pod	1/2 pieces


WITH THE FLAT BEATER, mix the almond paste with the butter pomade. ADD the eggs, the icing sugar and the sifted flour with the baking powder. INCORPORATE the dried blueberries. FILL in the cupcake moulds in half. PREHEAT the oven at 180°C and bake at 160°C for 14 minutes.

Dried blueberries

 IQF Blueberries Léonce Blanc	1000 g
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DRY in oven at 100°C/212°F for 45 minutes on two baking sheets with baking paper.

Blueberry compote

 Frozen blueberry puree Léonce Blanc	380 g
Caster sugar	25 g
Pectin NH	5 g
Xanthane gum	4 g

IN A SAUCEPAN, heat the blueberry puree at 60°C/140°F. ADD the caster sugar and mix with the NH pectin. BOIL all together. AFTER COMPLETE COOLING, mix with the Xanthane gum.

Blueberry butter cream

Blueberry compote	220 g
White fondant	200 g
Butter	200 g
Butter	130 g

WITH THE FLAT BEATER, mix the blueberry compote with the white fondant. ADD the 200 g of butter pomade and blanch with a whip. INCORPORATE the 130 g of hot butter on the buttercream and emulsify.

Purple decor macaron

Almond powder	80 g
Icing sugar	80 g
Egg whites	30 g
Purple liposoluble coloring	4 g
Water	20 g
Caster sugar	80 g
Egg whites	30 g
Dried egg whites	0,3 g

IN THE MIXER BOWL, mix the almond powder with the icing sugar. ADD the white eggs and the purple liposoluble colouring. IN A PAN, heat at 120°C/248°F the water and the caster sugar. WITH THE FLAT BEATER, whisk the egg whites with the dried egg whites. POUR the baked sugar on the white eggs. COOL at 45°C/113°F. MIX three times the italian meringue on the macaron basis. MACARONER and lay on a silicon baking sheet. BAKE at 145°C/293°F for 10 minutes.

ASSEMBLY

DECORATE the Cupcakes with the buttercream, the purple macarons, little sugar hearts, and coloured sugar.

