



Blueberry and violet curd with crumble and meringue



Preparation	40 Mins
Resting time	3 Hrs
Cooking time	4 Hrs 15 Mins
Portions	8
Appliance	Combair V2000 from 2021

Delicate violets and fine blueberries lend purple tones to the deconstructed lemon meringue tart. The result is an elegant interplay of colours, shapes and flavours derived from a classic.

Violet meringue

3 egg whites
75 g sugar
60 g icing sugar
1 tbsp. blueberry powder
1 tbsp. cornflour
Some edible violets, plucked

Curd

120 ml blueberry juice
120 ml violet syrup
120 g butter
60 ml lemon juice
2 eggs
2 egg yolks
2 tbsp. cream
1½ tbsp. sugar
1 tsp cornflour
1 lemon, grated zest
2 leaves gelatine, soaked in cold water for approx. 5 minutes, drained





Blueberry crumble

130 g unrefined sugar

100 g flour

20 g freeze-dried blueberries

10 g blueberry powder

110 g butter, liquid

Serving the dish

Edible violets, plucked

Violet meringue

Place the egg whites in the bowl of the food processor, whisk with the whisk attachment, gradually add the sugar and continue whisking until the egg whites form peaks. Mix the icing sugar, blueberry powder and cornflour, gradually add to the whisked egg whites and fold in thoroughly with a whisk. Spread the meringue mixture on a baking tray lined with baking paper, spread the flowers on top and press down lightly. Slide the tray into the cooking chamber and dry with hot air at 90 °C for approx. 4 hours. Remove, leave to cool and break into pieces.

Hot air 90 °C for 4 Hrs

Curd

Mix the blueberry juice and all the ingredients up to and including the lemon zest in a wide pan. Slowly bring the mixture to the boil, stirring constantly, and remove the pan from the heat as soon as it reaches boiling point. Add the gelatine and stir in. Place the curd in a tall container, puree finely with a hand blender and transfer to a bowl. Cover the curd with cling film, placing the film directly on top of the curd to prevent a skin from forming. Allow the curd to cool slightly, chill for approx. 3 hours, remove, whisk until smooth, transfer to a piping bag.

Blueberry crumble

Preheat the cooking chamber to 160 °C with hot air. Mix the unrefined sugar and all the ingredients up to and including the blueberry powder in a bowl, mix in the butter and crumble a little by hand. Pour the crumble mixture onto a baking tray lined with baking paper, place in the preheated cooking chamber and bake for approx. 15 minutes. Remove and leave to cool on the tray.

(no pause)

(Pre-)heat cooking space to 160 °C with Hot air

Put the food in

Hot air 160 °C for 15 Mins





Serving the dish

Spoon some blueberry crumble into dessert bowls, pipe the curd on top, arrange some broken meringue on top of this and garnish with the flowers.

Accessories

Baking tray

