

## Blueberry Ballad

Vanilla Dream ice cream with blueberry coulis, chiboust cream and biscuits.

### Ingredients

Mövenpick Vanilla Dream

For 4

4 scoops of Mövenpick Vanilla Dream

Blueberries for decoration

Biscuit:

125 g flour

25 g cocoa powder

1-2 almonds, finely chopped

75 g butter, softened

45 g sugar

A pinch of salt

½ egg, or approx. 25 g, beaten

Coulis:

250 g blueberries, fresh or frozen

125 g icing sugar

Chiboust cream:

125 ml milk

2 egg yolks

1 tablespoon sugar

1 tablespoon corn-starch, or approx.

10 g 40 g pine honey

50 ml whipped cream

### Preparation

Biscuit:

Mix the flour, cocoa and almonds. Beat the butter, sugar and salt into a mousse. Add the egg, mixing until a smooth paste is obtained. Incorporate the flour mixture to form dough. Cover and set aside in the refrigerator for 2 hours. On a surface dusted with flour, roll out the pastry into a rectangle 3 mm thick. Then cut into 9 x 11 cm pieces. Roll the pastry pieces over a stainless steel cylinder and place the cylinder onto a tray covered with wax paper. Cook for 15 to 20 minutes in the center of an oven preheated to 170 °C. Remove after cooking, leave to cool and remove the cylinder.



**Coulis:**

Bring the blueberries and the icing sugar to the boil, stirring continuously, and allow to simmer for 5 minutes. Leave to cool. Pass through a sieve before serving.

**Chiboust cream:**

Bring the milk, egg yolk, sugar and corn-starch to the boil, stirring continuously, and allow simmering on a gentle heat until the cream thickens. Add the honey, then cool immediately by stirring in a bain-marie of iced water. Incorporate the cream before serving. Place the cream in a piping bag with a fluted nozzle (14 mm diameter).

**Plating:**

Fill the biscuit with cream, and place on a plate. Serve with the coulis and a scoop of Vanilla Dream. Decorate with blueberries.