

Blueberry Cremeux-Cheese Pie

Recipe By *Efrat Libfroind*



Cooking and Prep:  8 h

Serves:  12

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Whisk by Ami

Magazine

The combination of cream and sweet-tart fruit is always a welcome one. For added crunch, you can make a crumb or streusel topping. Sprinkle crumbs in the bottom of the cups before pouring in the cream. Yields 12 desserts

Ingredients (12)

Cheese Cream

- 1 cup minus 2 tablespoons (200 milliliters) heavy cream
- 1 vanilla bean
- 3/4 cup sugar
- 3 egg yolks
- 9 ounces (250 grams) cream cheese

Blueberry Cream

- 8 tablespoons milk
 - 1/2 cup (120 milliliters) heavy cream
 - 6 tablespoons blueberry purée (you can also use raspberry or strawberry purée)
 - 3 egg yolks
 - 1 level teaspoon **Gefen Cornstarch**
 - 3 tablespoons sugar
 - 8 ounces (220 grams) **Elite White Chocolate**
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Start Cooking

Prepare the Cheese Cream

1. Combine heavy cream, sugar, and vanilla bean in a small pot and heat almost to a boil. Remove vanilla bean and use a sharp knife to slit it open and scrape the seeds into the cream mixture in the pot.
2. Meanwhile, add egg yolks to a bowl and beat thoroughly with a whisk.
3. Pour a little of the cream mixture into the egg yolks and mix well. Add the remaining cream mixture and mix until fully combined.
4. Return the entire mixture to the pot. Cook for about two minutes, stirring constantly, until slightly thickened. To check if the cream is ready, dip a wooden spoon into the pot and then run your finger over the back of the spoon. If the line that forms does not close up right away, it means the cream is ready.
5. Cool cream completely and strain it over the cream cheese. Gently combine until a smooth cream forms.

Prepare the Blueberry Cream

1. In a pot, heat blueberry purée, heavy cream, and milk.
2. In a separate bowl, beat egg yolks with cornstarch and sugar, and while stirring, pour hot blueberry-cream mixture over egg-yolk mixture. Return mixture to the pot and cook, stirring

constantly, until slightly thickened. To check if the cream is ready, dip a wooden spoon into the pot and then run your finger over the back of the spoon. If the line that forms does not close up right away, it means the cream is ready.

3. Melt white chocolate and pour the cooked mixture over it. Mix thoroughly with a whisk. Blend cream with a hand blender and chill overnight in refrigerator.

To Serve

1. For a stunning presentation, use footed cups for this dessert. Place three to four tablespoons (depending on the size of the cup) of the cheese cream in each cup.
2. Top with two to three tablespoons of the blueberry cream.
3. Chill briefly and then garnish each cup with a marshmallow.

Note:

Cups can be refrigerated for up to 48 hours or frozen for up to three weeks.

Tip:

To make the edible lace decoration, purchase SugarVeil and a confectioners' mat for making thin lace (available at specialty baking stores like Kerekes or Peppermill). Spread SugarVeil over the mat. Allow to dry, and peel back the mat from the edible lace. I bake the lace a little to give it a nice golden color.