

## Blueberry Cake „Blue Bloom“



An irresistible Blueberry Cake decorated with juicy blueberries marinated in syrup and a creamy citrus-infused elderflower yoghurt. White chocolate shavings and fresh herbs bring a harmonious balance of texture and freshness to the dish.

- Blueberry Cake (39001117)

### **For the marinated blueberries:**

- fresh blueberries
- blueberry syrup

### **For the elderflower yoghurt:**

- Turkish or Greek yoghurt (creamy, 10% fat) elderflower syrup
- Lemon juice

### **To decorate:**

- white chocolate shavings
- 1 mint leaf or lemon balm leaf

## Step 1

Mix together the yoghurt and elderflower syrup. Add a squeeze of lemon juice to taste. Drizzle the elderflower yoghurt onto the plate in a zigzag pattern.



## Step 2

Position the Blueberry Cake on top.



## Step 3

Make a thick, syrupy blueberry salad by mixing the fresh blueberries together with a small amount of blueberry syrup. Spoon small clusters of blueberries onto the plate.



## Step 4

Sprinkle the dessert with shavings of white chocolate and add a mint leaf or lemon balm leaf if you like.

