

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.

