



Blueberry Pie

1 portion



Ingredients

Pie Skin

Refined sugar	100 gr
Blue Band Master Cake Margarine	200 gr
All purposes flour	300 gr
Knorr Potato Flakes	25 gr
Eggs 1 pc	50 gr

Streussel

Refined sugar	50 gr
Blue Band Master Cake Margarine	50 gr
Butter	50 gr
Low protein wheat flour	150 gr
Water	1 tbsp

Pie Filling A

Blue band Cake Margarine	60 gr
Butter	50 gr
White chocolate, melted	60 gr
Egg yolks 2 pcs	40 gr
Low-protein wheat flour	100 gr
Baking powder	1/4 tsp
Maizena	20 gr
Fresh milk	100 ml

Pie Filling B

Sugar	30 gr
Egg white	60 gr

Cooking Methods

Pie Skin

1. Stir all the ingredients until mixed, store in the refrigerator for about 30 minutes.
2. Thin roll and put onto the mold pie round 18 cm in diameter.
3. Bake with a temperature of 180°C half cooked, set aside. Fill with pie filling and sprinkle with streussel and blueberry jam on it. Bake until done.

Pie Filling

1. Beat Blue Band Master Cake Margarine, butter, and refined sugar until gently, add chocolate white, liquid milk, egg yolks while stirring, add the rest of the other ingredients, mix well.

Streussel

1. Stir all ingredients of origin mixed into the grains.