

Marbled blueberry ice cream with a Brugge Old cracker



Ingredienten:

- 400 g blueberries
- juice of ½ lemon
- 120 g granulated sugar
- 1 cinnamon stick
- 400 ml full cream
- 100 g icing sugar
- 1 vanilla pod, only the seeds
- For the cracker
- 100 g flour
- 70 g Brugge butter, in cubes
- 2 slices of Brugge Old, rind removed, cut into pieces
- pinch of salt
- 1 tbsp of cold water

Preparation:

- Mix blueberries with lemon juice and granulated sugar. Bring to the boil together with the cinnamon stick on a low heat. Let cook for 10 minutes. Take off the heat, remove the cinnamon stick and divide into 2 parts. Mix 1 part finely. Leave to cool down to room temperature.
- Beat the cream with icing sugar and vanilla seeds. Use a spatula to pour into a closable box. Pour the mixed blueberry compote onto it and stir several times until a marble effect is created. Close the box and freeze for at least 4 hours.
- Meanwhile, make the cracker. Mix flour, butter, Brugge Old, salt and water together in the food processor with the knife until a dough ball forms. Flatten, wrap in plastic film and leave to rest in the fridge for 30 minutes.
- Preheat the oven to 180 °C.
- Roll out the dough to a thickness of a few millimetres and place on a baking tray covered with baking paper. Bake for 15 minutes until tender and lightly coloured. Allow to cool and break into pieces.
- Spoon 2 balls of marbled blueberry ice cream into 4 glasses. Spoon some blueberry compote over it. Finish with the cracker made of Brugge Old.

4 personen
20 min
Dessert
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