

Apple & Blueberry Blintzes



Ingredients:

1 x Classic Pancake Recipe

For The Filling

250 g Tub Mascarpone

1 tsp Vanilla Extract

3 Tbsp Caster Sugar, plus a little extra for sprinkling

1 Egg Yolk

50 g Unsalted Butter

6 small Eating Apples, peeled, cored and cut into 8

200 g Blueberries

½ tsp Ground Cinnamon

For The Sauce

200 g Blueberries

3 Tbsp Caster Sugar

Squeeze Fresh Lemon Juice

Directions:

1. Prepare pancakes following the classic recipe (see 'Goes well with').

2. Beat together the mascarpone, vanilla extract, 1 tbsp of the sugar and the egg yolk until smooth and thoroughly combined, set aside.

Melt half the butter in a large frying pan and add half the apples and half the remaining sugar. Cook until the apples are tender and starting to caramelize.

Remove from the pan and cook remaining apples in the same way. Set aside. Add the blueberries to the pan, cook for 1-2 mins until they start to soften, remove from the pan and add half to the apples.

3. Place all the ingredients for the sauce in a saucepan with 75ml of water and cook over a low heat until the blueberries start to break down. Push the mixture through a fine nylon sieve, taste and add sugar or lemon juice if needed. Add the reserved softened blueberries and pour into a jug for serving.

4. Heat the oven to 180C/160C fan/gas 4. Lay the pancakes out on a work surface and divide the mascarpone mixture into the middle of each pancake in a neat dollop. Top the mascarpone with the apple and blueberry mixture and fold over the sides of the pancakes to completely encase the filling in a neat square parcel. Arrange the blintzes in an ovenproof dish seam side down and scatter with a little caster sugar plus a pinch of ground cinnamon.

5. Bake on the middle shelf for about 10-15 mins or until warmed through. Serve 2 blintzes per person with the blueberry sauce alongside in a jug.

Serves 6.

Nutrition per serving cal 566, protein 8g, carbs 56g, fat 36g, saturates 21g, fibre 4g, sugar 39g, salt 0.24g

Prep Time: 20 mins **Cooking Time:** 40 mins



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