

Cake- Old Fashioned Blueberry Crumb Cake

Old Fashioned Blueberry Crumb Cake White Chocolate-Poppy Seed Ice cream,
Sugared Blueberries, Lemon Sabayon.

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Blueberry Crumb Cake

Ingredients:Serves 8

2 1/4 cups boiling water
2 cups Oatmeal
8 oz soft unsalted butter
2 cups sugar
2 cups brown sugar
4 eggs 1 tablespoon vanilla extract
1 1/3 cups cake flour
1 1/3 cups all purpose flour
2 teaspoons baking soda
3/4 teaspoon salt
2 1/2 cups fresh blueberries

Procedure:

Preheat The Oven to 325°F.

In a medium bowl, place the oatmeal, and add the exact measured amount of boiling water. Stir well, and create a mush, letting the oatmeal swell and absorb the water. Let cool to room temperature before adding to the batter.

Cream the butter until soft, then add both the sugars, and mix until light .Add the eggs one at a time until well incorporated. Add the vanilla then add the oatmeal. Stir until well mixed together.

Sift together the dry ingredients, and add them to the creamed mixture. Mix until well incorporated. Spread into the prepared 1/2 sheet pan and scatter the blueberries all over the top of the cake. Top with the butter crumb streusel. Bake approximately 20 minutes, or until skewer

pulls clean from cake.

Butter Crumb Streusel

Ingredients:

*2 cups brown sugar
2 cups all purpose flour
1/2 teaspoon salt
1/2 teaspoon cardamom
1/2 teaspoon nutmeg
1 1/4 cups melted butter*

Procedure:

Stir together all the dry ingredients. Pour in the melted butter. Using hands make into crumbly streusel.

Lemon sabayon

Ingredients:

6 egg yolks
1/2 cup sugar
1/3 cup fresh lemon juice
2/3 cup + 1 tablespoon absolute citron vodka
zest of 1 lemon
pinch of salt
1/2 cup heavy cream

Procedure:

Prepare a bain marie.

In a stainless steel bowl place the egg yolks, lemon juice, vodka, zest, salt and sugar.

Immediately begin to whisk the mixture over the hot water, whipping well, moving the bowl, and avoiding scrambling the eggs. When the sabayon is thick, ribbons, and leaves traces where you can see the bottom of the bowl, remove from the heat, and place in an ice bath. Stir to cool

sabayon. Whip cream, and fold into the sabayon when cool. Sabayon will hold for 10 hours, chilled.

Sugared Blueberries

Ingredients:

1 1/2 cups blueberries
2 tablespoons egg white
2 cups superfine sugar.

Procedure:

Whisk the egg white until frothy.

Toss the berries and coat in the beaten egg white.

Drain of an excess egg white.

Toss the blueberries in the superfine sugar, and place on a sheet pan and let air dry for 2 hours.

White Chocolate –Poppy seed Ice Cream

Ingredients:

12 egg yolks
2 cups sugar
4 cups whole milk
3 cups heavy cream
1 teaspoon salt
18 oz. white chocolate, chopped
2/3 cup poppy seeds

Procedure:

Ribbon yolks with the sugar and salt. Bring milk and cream to a boil, and temper into the ribboned eggs. Place back over a medium heat, and cook to 160.*

Immediately pour over the chopped white chocolate.

Wisk well to melt the chocolate. Strain thru a chinoise, add poppy seeds, and spin in an ice cream machine according to manufactures instructions.

Blueberry Sauce

Ingredients:

1 cup blueberries
1 cup sugar
1/2 cup lemon juice
1/2 cup water
pinch of ground cloves
2 strips lemon rind.

Procedure:

Bring all to a boil except the blueberries.
When at a boil, add the blueberries, and remove from the heat. Steep 5 minutes, then refrigerate until needed. Discard lemon rind before using.

Presentation/Assembly

Cut a 2"X2" square from the cake. Place in the center of plate.

Top with a dollop of the lemon sabayon, dragging some of the sabayon down onto the plate to create a "tail" of sauce. Top the cake and sabayon with a small amount of the fresh blueberry sauce, repeating the same saucing design as the sabayon. Top the cake with a scoop of the white chocolate poppy seed ice cream.

A white chocolate garnish, and a mint sprig. Scatter a few of the sugared blueberries around the plate, and dust the dessert with confectioner's sugar.

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