

Blueberry and lemon cobbler with vanilla ice-cream



Chef Manuel Aquilina

aroma
KITCHEN

INGREDIENTS

300g Asiago frozen blueberries

Juice of 1 orange

2 tbsp sugar

120g butter

100g caster sugar

Zest 1 lemon

1 egg

1 tsp vanilla extract

100g self-raising flour

2 tbsp caster sugar

1 tub Carte D'Or Vanilla Ice-Cream



METHOD

- 1 Place the blueberries, 2 tbsp sugar and orange zest into an ovenproof baking dish approximately 8 inch square and mix together.
- 2 Next, beat together the butter and sugar till light then beat in the egg, vanilla and lemon zest.
- 3 Finally fold in the flour and spoon the mixture over the blueberries.
- 4 Sprinkle over the remaining 2 tbsp sugar and bake in the oven at 190°C for approximately 35-40 minutes.
- 5 Serve spoonfuls of the cobbler hot or cold with a scoop of vanilla ice-cream