Shortcrust Cake with Blueberry Meringue and Berries

czas przygotowania: **90 min**

poziom trudności: **średni**



A classic shortcrust cake with a delicious fruity twist. Gellwe Blueberry Flavour Pudding Mix gives the light, fluffy meringue a delicate blueberry flavour and a beautiful colour. Fresh blueberries and raspberries add a burst of fruity freshness, while the golden, crumbly pastry topping provides the perfect finishing touch.

Składniki

For the shortcrust pastry:

- Plain flour – 400 g
- Cold butter – 250 g
- Gellwe Baking Powder – 2 level tsp
- Icing sugar – 3 tbsp
- Egg yolks – 5
- Cold water – 1–2 tbsp (optional)

For the blueberry meringue:

- Egg whites – 5
- Icing sugar – 1 cup
- Gellwe Blueberry Flavour Pudding Mix – 2 sachets
- Rapeseed oil – ½ cup

For the fruit filling:

- Blueberries and raspberries – 300–400 g
- Salt – a pinch

Sposób przygotowania