



# Blueberry & Berry Compote Puff Pastry Pies

with Whipped Lemon Creme Fraiche

**Dessert** 40-45 Minutes

30A

Find all your unchilled Market items in bag A.



Puff Pastry Sheet



Lemon



Blueberries



Red Berry Compote



Creme Fraiche

**Pantry Items**  
Sugar

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Fine grater, bowl, baking paper, baking tray and whisk.

## Ingredients

Ingredients	Quantity
Puff Pastry Sheet** 13)	1 pack
Lemon**	1
Blueberries**	125g
Red Berry Compote	105g
Creme Fraiche** 7)	150g

Pantry	Quantity
Sugar*	4tsp

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	416g	100g
Energy (kJ/kcal)	4235 /1012	1018 /243
Fat (g)	62.6	15.1
Sat. Fat (g)	35.6	8.6
Carbohydrate (g)	102.2	24.6
Sugars (g)	39.7	9.6
Protein (g)	11.7	2.8
Salt (g)	1.31	0.32

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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## Get Prepped

**a)** Preheat your oven to 220°C/200°C fan/gas mark 7. Remove the **puff pastry** from your fridge and allow to come up to room temperature.

**b)** Zest and cut the **lemon** into wedges.

**c)** In a medium bowl, combine the **blueberries** and **red berry compote**.

**d)** Unroll the **puff pastry**, keeping the baking paper underneath. Slice once horizontally, then once vertically into 4 equal rectangles. Transfer the **pastry rectangles** with the baking paper to a baking tray.

## Ready, Set, Bake

**a)** On each **pastry** rectangle, spoon the **berry mixture** vertically in a long strip, just off-centre, leaving a 1cm gap at the top and bottom. Brush a little **water** along the sides of each rectangle.

**b)** To make your **pies**, fold the other side of the **pastry** lengthways over the **filling**. Press down lightly with a fork over the open seams to secure. Brush the top of each **pie** with a little **water** and sprinkle over **half** the **sugar** (see pantry for amount).

**c)** Make a few small slits across the top of the **pastry** to allow the steam to escape.

**d)** Bake on the middle shelf of the oven until puffed and golden, 12-15 mins. **TIP:** *Rotate the baking tray halfway through baking to give your pies an even, golden colour.*

## Finish and Serve

**a)** Meanwhile, whisk the **creme fraiche**, **lemon zest** and the remaining **sugar** in a medium bowl until thick, 1-2 mins.

**b)** When baked, remove the **pies** from the oven and allow to cool slightly, 5-10 mins.

**c)** Serve the **pies**, warm or cold, with a dollop of **lemon creme fraiche** and the **lemon wedges** alongside for squeezing over.

Enjoy!