



# Blueberry & White Chocolate Swirl Tart with a Speculoos Biscuit Base

**Dessert** Prep Time: 30–35 Minutes • Chill Time: 8 Hours • Veggie

18A

Find all your unchilled Market items in bag A.



Speculoos Biscuit Crumb



Blueberries



Caster Sugar



Creme Fraiche



Lemon



White Chocolate Chips

**Pantry Items**  
Butter



## Before you start

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

## Cooking tools

Saucepan, baking paper, cake tin and bowl.

## Ingredients

Ingredients	Quantity
Speculoos Biscuit Crumb <b>11</b> <b>13</b> )	125g
Blueberries**	125g
Caster Sugar	75g
Creme Fraiche** <b>7</b> )	300g
Lemon**	1
White Chocolate Chips <b>7</b> ) <b>11</b> )	90g

Pantry	Quantity
Butter*	60g
Water*	1 tbsp

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

## Nutrition

Typical Values for uncooked ingredient	Per 100g
Energy (kJ/kcal)	100g 1348 /322
Fat (g)	22.3
Sat. Fat (g)	13.3
Carbohydrate (g)	28.5
Sugars (g)	21.4
Protein (g)	2.6
Salt (g)	0.34

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

**7)** Milk **11)** Soya **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, mollusc, 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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1



2



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## Buttery Biscuit Base

**a)** Melt the **butter** (see pantry for amount) in a medium saucepan on medium-low heat. When melted, remove from the heat.

**b)** Add the **speculoos biscuit crumbs** to the **melted butter** and mix together until the **crumbs** are completely coated.

**c)** Spoon the **mixture** into a lined 20cm cake tin and pat the **crumbs** down with the back of a spoon to make the base. Pop into the fridge to firm up while you make the **filling**.

## Purple, Purple, Purple!

**a)** Meanwhile, in a small saucepan, combine the **blueberries**, **one quarter** of the **sugar** and the **water** (see pantry for amount).

**b)** Pop on medium heat and stir, squashing the **blueberries** as they cook, until they are jammy and deep purple, 4-5 mins. Reserve **2 tbsp** in a small bowl and set aside for serving.

**c)** Reduce the heat to medium-low, then add the remaining **sugar** and the **creme fraiche**. Stir well to combine, bring gently to a simmer, then cook, stirring frequently, until slightly thickened, 4-5 mins.

**d)** While the **blueberry mixture** simmers, halve the **lemon**.

## Chill Out

**a)** Once the **blueberry mixture** has simmered, remove from the heat. Add the **white chocolate chips** and squeeze in the **lemon juice**. Stir until the **white chocolate** has fully melted and combined, then leave to cool for 5 mins.

**b)** Once cooled, pour the **blueberry mixture** on top of the **biscuit base**. Dollop the **reserved blueberry sauce** on top and swirl it into the **tart** to create a swirled effect.

**c)** Set in your fridge for 8 hours or ideally overnight.

## Enjoy!