Lemon Thyme Custard, Shortbread and Blueberry Flavour Pearls

April 20, 2023

Lemon Thyme Custard, Shortbread and Blueberry Flavour Pearls

Lemon Thyme Custard, Shortbread and Blueberry Flavour Pearls. Just yum! The Custard is velvety, smooth and scented with Lemon Thyme. Just divine to scoop onto your freshly baked Shortbread with a **Blueberry Flavour Pearl** or two.We added a few freeze dried Blueberries too for additional texture. A simple dessert that should suit most. All components can be prepared the day before.

What you'll need

- 300ml Milk
- 300ml Cream

- Lemon Thyme – a few sprigs. Yes you could just use Lemon zest if no Thyme handy or Vanilla Bean if you prefer
- 6 Egg Yolks
- 50g Sugar
- 200ml Cream – whip to soft peaks please
- 340g Butter – soft
- 130g Pure Icing Sugar (not Icing Mixture) plus a little extra to dust
- 375g Plain Flour
- Blueberries Freeze dried
- Blueberry Flavour Pearls

To do

For the custard – combine Milk and Cream with Lemon Thyme in a saucepan. Bring to almost boil. While it is on the stove add the yolks and sugar into a mixing bowl and whisk until well combined. Once the Milk mix is hot, strain it through a sieve to remove the Thyme. Very slowly pour the hot milk mix into the whisked Yolk mix, whisking constantly so that the eggs don't cook! Pour this mix back into the saucepan (you may want to give the saucepan a quick clean first) and continue to gently cook (stirring constantly) over a low heat until it thickens enough to coat the back of a spoon. Pour it into a bowl, stick glad wrap or baking paper to the top of the warm Custard and allow it to cool. (this stops a skin forming)

Next

For the Shortbread – Pre-heat your oven to 160c. Using a mixer, beat the Butter until it's smooth. Adding the Icing Sugar next, mix well. Then add the Flour on a low speed (mess will go everywhere otherwise). It will look crumbly. Tip it onto the bench and gently knead until just combined. Glad wrap and put it in the fridge for around half an hour.

While the Shortbread is chilling you can finish the Custard. You just need to combine the cooled Custard with the whipped

Cream. This will lighten the texture. If you have a piping bag handy you could just put the Custard straight into that, ready for serving. Just give the end of the bag a good twist to hold it in.

Back to the Shortbread – On a very lightly floured bench or between 2 sheets of baking paper you will need to roll out the dough to around 1/2 cm thick. Cut into desired shapes. I couldn't find a cutter I liked so just cut rectangles with my knife. Bake on a tray lined with baking paper for around 10 minutes or so until very lightly golden. Allow them to cool.

*if baking Shortbread isn't your thing this would be just delightful served with some **Almond Bread** if you can find some at your local Deli*

To serve

Simply pipe or spoon around 2/3 cup of Custard onto each serving plate. Add a few dusted Shortbread and some Freeze Dried Blueberries if you have them on hand. Lastly add a generous spoonful of our Limited Edition Blueberry Flavour Pearls.

Until next time

Enjoy…from the Peninsula Larder Team

> ***"Strength is the capacity to break a chocolate bar into four pieces with your bare hands – and then eat just one of the pieces."***
>
> *– Judith Viorst*

**Take a peek at our other flavours, just click HERE There are plenty of others to choose from.