

Fresh Ideas featuring:



CHILEAN BLUEBERRY–NECTARINE COBBLER

- 1-2/3 cups flour
- 1/2 cup sugar, divided
- 6 Tbs. butter, cut into pieces
- 1-1/2 Tbs. baking powder
- 1/4 tsp. salt
- 3/4 cup heavy cream, divided
- 4 cups fresh Chilean blueberries
- 1-1/2 lbs. (6 medium) ripe Chilean nectarines, pitted and cut in eights



Preheat oven to 350° F

In the bowl of a food processor, combine flour, 1/4 cup of the sugar, butter, baking powder and salt. Pulse until the mixture resembles coarse crumbs. Set aside 1 Tbs. of the cream. Add the remaining cream to flour mixture; process until dough starts to form a ball, scraping sides of bowl as needed. Turn dough out onto a lightly floured surface; gently pat it together. Divide dough into eight 2-inch balls; flatten into rounds; wrap and refrigerate at least 20 minutes.

In a shallow 2-1/2 quart baking dish, combine blueberries, nectarines and 3 Tbs. of the sugar. Arrange dough rounds on top. Brush rounds with reserved cream; sprinkle with remaining 1 Tbs. sugar. Bake until the filling bubbles and the topping has browned, about 50 minutes.

Serve warm with ice cream, if desired.

Makes 8 portions



Chilean Fresh Fruit Association
www.cffausa.org/foodservice

