



MINI BLUEBERRY-CUSTARD ROLLS

Individual muffins of sweet dough, filled with lemony creamy custard, and topped with tart fresh blueberries, lemon, and syrup.

Yield: 2 dozen



INGREDIENTS

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| 2 C | Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869) |
| 2 Each | Lemon, zested |
| 2 oz | Powdered Sugar |
| 2 C | Fresh blueberries |
| 2 oz | Blueberry syrup |
| 1/2 Each | Lemon, zested |
| 12 Each | Fresh mint leaves |
| 12 Each | Simply Sweet Yeasty Dinner Roll Dough, 240 1.5-Oz Rolls (#29104) |

DIRECTIONS

- 1 Thaw the dozen rolls, and then divide them in half. Flatten each dough piece, and then press the dough into the cups of a well sprayed 2 ounce-each muffin tin. Press the dough into the cups evenly, being certain that it covers the bottom and sides. Cover the pan with film wrap, and refrigerate until the custard is ready.
- 2 Pre-heat oven to 325 degrees.
- 3 Cook Premium Custard Base on the stovetop according to the package's instructions. Allow the Premium Custard Base to cool, stirring occasionally, for 5 minutes. Stir in the zest from the two lemons.
- 4 Remove the muffin tin from the refrigerator, uncover, and spoon 1 1/2 ounces of Premium Custard Base Mix into each dough cup.
- 5 Place the muffin tin into the oven, and bake custard cups for 15-20 minutes until browned.
- 6 While custard cups are baking, blend together the blueberries, blueberry syrup, and the remaining lemon zest.
- 7 After custard cups have been removed from the oven, and have cooled, remove them from the pan, and dust the tops with powdered sugar. Spoon the blueberries and syrup onto the tops of the cups. Garnish each with a sprig of fresh mint, and then serve.