



TAUNY 2014 Dairy Princess Buttermilk Baking Recipe Swap



Buttermilk Blueberry Cream Phyllo Purses Carriage House Bakery

Ingredients

2 large egg yolks
1/4 cup sugar
2 tablespoons plus 1/2 teaspoon cornstarch
pinch of salt
1 cup whole milk
1/2 teaspoon pure vanilla extract
1 cup of blueberries
1 box of frozen phyllo dough

Directions

Whisk yolks until smooth. Mix sugar, cornstarch, and salt in a medium saucepan over medium heat. Add milk in a slow, steady stream. Cook, stirring, until mixture begins to bubble and thicken, about 5 minutes.

Pour 1/3 of milk mixture into yolks, whisking constantly. Return mixture to saucepan, and cook over medium heat, stirring often, until thick, 2 to 4 minutes. Stir in vanilla.

Pass vanilla cream through a fine sieve into a bowl. Press plastic wrap directly on surface. Refrigerate until cold, at least 1 hour, or up to 2 days.

Fold in 1 cup of blueberries that have been tossed with 3T of sugar.

Make your phyllo purses by cutting a stack of 3 sheets into 5" squares

Take one stack of 3 5" squares and brush with canola oil

Place 1T of the cream and blue berry filling in the center of the squares and gather the edges together and twist. Continue this until all of the phyllo or all of the cream filling is used

Place all of the purses on a well greased sheet pan and bake until brown in a 350 degree oven. After they have cooled dust with confectioner's sugar and enjoy.

The Story

The phyllo pocket recipe is from Chris Affre of the Potsdam Food Co-op's Carriage House Bakery. The Carriage House features a traditional wood-fired brick oven that produces crusty, hearth-baked artisan breads, made using organic and whole ingredients whenever possible.