



MIMOSA GRILL

Fried Local Organic Blueberry Pies with French Vanilla Ice Cream & Fresh Mint

Vegetable oil for frying
1 tablespoon butter
1 tablespoon minced ginger
2 pints fresh blueberries, plus 1/2 cup fresh blueberries, for plating
1/2 cup sugar
2 lemons, zested and juiced
1 tablespoon cornstarch mixed with 1 teaspoon water
Basic Pie Dough (recipe follows)
1 cup whipped cream, slightly sweetened
Maple syrup, for plating
Powdered sugar, for plating
Mint sprigs for plating
French Vanilla Ice Cream

Directions

Preheat a large skillet or sauté pan with 1 inch of oil, on medium heat. In a saucepan, melt the butter and sauté the ginger until soft. Add the blueberries, sugar, and lemon juice and simmer for 10 minutes until soft. Whisk in the cornstarch, stir 3 minutes, and let cool.

Place small mound of filling on in the center of the pie dough rounds and slightly wet edges with egg wash. Fold over for a very tight seal. Shallow fry both sides until brown, about 2 minutes a side. Meanwhile, mix the zest with the whipped cream.

Plating: Place small mound of leftover filling on a small plate. Place the pie on top. Drizzle with Maple syrup. Top with cream and powdered sugar. Garnish with remaining berries.

Pie Dough:

2 cups all-purpose flour
1/2 cup shortening
1 teaspoon salt
1/2 cup cold water

Sift flour and salt together. Cut in the shortening. Add water and mix with fork.
Roll out to about 1/8 inch thick on a floured board. Cut with a large cookie cutter (4 inches in diameter).