

## Oppskrifter 26.9.2014 – Klubbmøte hos Rune

### **Blueberries with lime sugar**

**3 tbsp / 75 g sugar**

**Juice of 2 limes**

**1 ½ pints / 840 g blueberries**

**1 sprig of mint, leaves cut into a chiffonnade (ultra-thin slices)**

**Confit zest of 2 limes**

**½ cup (112 g) crème fraîche**

**In a large bowl, combine the sugar and lime juice and stir to dissolve the sugar. Add the blueberries and toss well, coating all the berries. Add the mint and lime zest confit and toss well again. Serve with the crème fraîche on the side.**

### **Drikke**

**Louis Roederer, Champagne Brut Premier 2011**