

WILD BLUEBERRY VIENNESE WHIRLS (GF)

INGREDIENTS

- 1 Pack Schar Gluten Free Viennese Whirls
- 1 Jar of Bonne Maman Wild Blueberry Jam
- 100g Unsalted butter (softened)
- 200g Icing sugar
- 1 tsp Vanilla Extract
- Powdered or Gel blue food colouring

EQUIPMENT

- Large mixing bowl
- Electric Hand/Stand whisk
- 2 x Piping Bags
- 4B piping nozzle

METHOD

1. Lay out your Viennese whirls on a chopping board and pair them up in two's.
2. Fill one piping bag with your blueberry jam, and set to one side.
3. In a large mixing bowl, whisk your softened butter until pale in colour and fluffy, add in your icing sugar and vanilla extract and continue to whisk. Add in your food colouring and whisk until fully incorporated, and your buttercream is stiff in consistency, but pipeable.
4. Fill your other piping bag with the 4B piping nozzle, and fill with your buttercream.
5. On the flat 'inner' side of one of each pair of biscuits, pipe a circle of buttercream, leaving a space in the centre.
6. Fill the centre of your buttercream circle with the blueberry jam, and place the other plain biscuit flat-side down onto the buttercream to create a Viennese sandwich biscuit.
7. Repeat for all other biscuits pairs and enjoy!