

Summer Fruits Pie

Ingredients

For the pastry:

- 225g cold unsalted butter chopped into small pieces
- 350g plain flour
- 50g icing sugar
- Pinch of salt
- 1 large egg yolk

For the filling:

- 800g of berries such as strawberries, raspberries, blackberries, cherries or blueberries
- 100g sugar
- 2tbsp of cornflour
- ½ tsp cinnamon
- 1 egg white (for glazing)
- 1tbsp sugar (for sprinkling)

Top tips

- If you're time-starved, feel free to use pre-made shortcrust pastry which is generally as good as homemade, and certainly easier!
- Frozen berries will work in a pinch – just defrost them for half an hour before baking.
- If you don't have baking beans use cooking weights, dried lentils or rice.
- If you don't have access to a food processor simply rub the butter and flour together until it is the texture of breadcrumbs.

Method

1. Put the flour, butter, icing sugar and salt in a food processor and blitz into crumbs. Combine the yolk with 1tbsp cold water, then add to the processor and pulse until the dough comes together. Divide the dough

into two, wrap in cling film and chill in the fridge for at least one hour or, better still, overnight.

2. Heat oven to 190C/170C fan/gas mark 5. Roll out one half of the pastry, then butter an 8in pie dish and press in the pastry topped with a sheet of baking paper and baking beans. Bake blind for 30 mins. Remove the paper and beans. Mix the berries, sugar and pour the mixture into your baked pie base.
3. Roll out the second batch of pastry and top the pie with it, trimming to fit, and using a fork to seal the edge. Use a sharp knife to create a few slits for steam to escape before brushing with the whisked egg white before topping with sugar. Bake for 30-35 minutes until crust is golden. Leave to cool as filling will be extremely hot!

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