

Ingredients needed for: ____/____/____ Name: _____

DECORATIVE FRUIT PIE

Ingredients

20cm pie tin

ENRICHED SHORTCRUST PASTRY

500g plain flour

250g cold butter

4-5 tablespoons cold water

1 egg yolk

1 egg (for glazing)

FILLING – CHOOSE ONE OPTION

3 large Bramley apples/130g sugar/75g cornflour

Or

5 pears and 100g blackberries/100g sugar/75g cornflour

Or

500g blueberries/100g sugar/75g cornflour

Equipment

Rolling pin

Large mixing bowl x 2

Baking paper

Tablespoon

Knife

Chopping board and mat

Pastry brush

Method

Make the shortcrust:

1. Rub the cold butter quickly into the flour, until it resembles fine breadcrumbs.
2. Add the egg yolk and water, and mix together quickly to form a dough.
3. Pat out into a disc and chill.

Make the filling:

1. Peel and core the apples/pears (if using) and dice into 2cm cubes.
2. Mix the (diced) fruit, sugar and cornflour together in a bowl.

Assemble:

1. Preheat the oven to 200°C.
2. Half the pastry and roll out the base to approx. 3mm thick – line the pie tin with some overhang of pastry around the edges.
3. Place the fruit filling into the pie case – ensure that it is quite full as the fruit will collapse downwards whilst cooking.
4. Place this into the fridge whilst you assemble the decorative top.
5. Assemble the top into your chosen design – make it larger than the pie.
6. Press down the edges of the base and top together so that they stick together and are sealed.
7. Egg wash the pie (use only the yolk if you want a stronger brown colour).
8. Place a foil collar around the edges of the pie to prevent burning.
9. Bake for 30-40 minutes until very brown and crisp.