



RECIPE OF THE MONTH



Seasonal Apple & Blackberry Pie

Take advantage of the fruits in season to make a delicious apple and blackberry pie encrusted in a golden crusty pastry case.

For the Pastry:

- 400g plain flour
- 200g slightly salted butter
- 30g caster sugar
- 80ml cold water

For the Filling:

- 5 Granny Smith eating apples
- Juice of 1 lemon
- 40g caster sugar
- 1 tsp cinnamon
- 1 small handful of blackberries

For the Glaze:

- 1 free range egg white
- 1 tbsp caster sugar

Method

- Pre-heat the oven to 170°C
- Cube the butter and rub together with the flour and sugar in a mixing bowl. Add the cold water and mix with a round knife until it comes together.
- Peel and core the apples and cut into 5mm thick slices. Add them to a large bowl containing the lemon juice.
- Add the sugar and cinnamon to the apples. Mix well then set aside for later.
- Place half the pastry on to a well floured board, roll out until large enough then line the baking tin with some overhanging.
- Drain the apples and pat dry with kitchen towel before layering in the pastry case. Sprinkle the washed blackberries on top of the apples.
- Roll out the remaining pastry large enough to fit the top of the pastry tin.
- Brush a little egg white around the edges of the pastry tin then lay the pastry lid on top.
- Press all the way around with a fork then trim off the excess pastry with a knife.
- Brush the whole top with egg white and generously sprinkle with sugar.
- Bake at 170°C for 40-45 minutes and serve warm or allow to cool completely in the tin