

STRAWBERRY PIE

PASTRY

170 grams plain flour (spelt flour is a great option as it's almost gluten-free)
2 tablespoons caster sugar
85 grams unsalted butter (straight from the fridge and diced)
2 egg yolks

FILLING

3 x 250 gram punnets strawberries
 $\frac{3}{4}$ cup caster sugar
3 level tablespoons cornflour
Juice of 1 lemon
 $\frac{3}{4}$ cup water



PASTRY

If you have a food processor, put the flour, sugar and butter in and process. Then add the egg yolks and process until the dough forms a ball. If not, grate the butter into the flour and sugar and mix through with your hands, then add egg yolks to bind.

Lightly grease a 20cm pie dish. Roll out the pastry, and line the dish. Refrigerate for 30 minutes to allow the flour to stretch. Bake blind for 20 minutes at 190 degrees. You might need to give the pastry another couple of minutes in the oven without the cooking paper at the end.

FILLING

Place 1 punnet of strawberries in a blender or food processor together with the sugar and lemon juice and blend.

Put this mixture in a pot together with the blended water and cornflour and stir fairly constantly until it comes to the boil. Boil for a couple of minutes to cook the cornflour through.

While this is coming to the boil, chop the remaining strawberries onto the pastry. When the sauce is finished, pour it while still hot over the strawberries. The pie is best refrigerated for a few hours to allow the filling to set.

STRAWBERRY JAM

Equal quantities of berries and sugar
Lemon juice

I used 3 x 250gram punnets of strawberries and 700 grams of sugar and got 3 jars of jam.

Place chopped strawberries in a pot and bring to the boil.

Take care they don't catch on the bottom of the pot. Add sugar and stir until dissolved. Bring to the boil, then boil for 15-20 minutes. At the end of cooking, add lemon juice (2 tablespoons to 700 grams of fruit and sugar). Stir regularly to ensure the jam doesn't burn on the bottom of the pot.

Heat oven to 100 degrees and place clean jars in oven for 15 minutes. Pour jam carefully into the heated, sterilised jars. I use a ladle. Fix lids on firmly. When the lids pop down you know the jars are sealed.

