

STRAWBERRY PIE

PASTRY

170 grams plain flour
2 tablespoons caster sugar
85 grams unsalted butter, 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.