



Stretewise - The Village Magazine - Recipes

Whortleberry Pie

The ingredients:

The pastry

225g (8 oz) plain flour

100g (4 oz) cold, unsalted butter, cubed

1 tbsp caster sugar

Pinch of salt

4 - 6 tbsp. very cold water

The Filling:

1lb bilberries, blueberries or Whortleberries.

80-100g (3,4oz) sugar

1oz corn starch

Pinch of cinnamon

Method:

Sieve the flour and salt into a bowl. Rub in the cubes of butter with your finger fingertips until the mixture resembles fine breadcrumbs. Add sugar.

Blend in enough water to bind the mixture, using a knife. Gather the pastry into a smooth ball with your finger tips.

Wrap in cling-film and leave it in the fridge for about 15 minutes.

Cut off one third of the pastry and set aside. On a lightly floured surface roll the rest of the dough out into a 9in (22.5cm) circle. Lift it up with the rolling pin and unroll over a greased 8in (20cm) pie dish. Push the pastry down and trim. Fill the entire pastry case with bilberries. Mix together sugar, corn starch and cinnamon and sprinkle this over the fruit. Now make the lattice from the remaining dough.

Roll out 14 - 18 thin ½ in (1cm) wide strips of pastry, the longest being the diameter of the pie dish. Also keep enough pastry for a final band which will go around the top.

Moisten the rim of the pie with a little water. Lay down pastry strips across the pie dish in a horizontal position. Starting from the centre, now fold back every other strip on the right side of the pie and then lay down one pastry strip in a vertical position. Put the horizontal strips back. Now fold back the other horizontal strips and lay down another vertical pastry strip. Continue weaving until you reach the edge and then repeat on the other side. Roll out a long narrow band of pastry, moisten the edge of the pie with a little water and lay the band of pastry all around.

Press the rim together with a fork. Brush pastry with milk. Bake in a pre-heated oven at 220C/425F/gas 7 for 15 mins, then reduce temperature to 180C/350F/gas 4 and bake for another 30-35 minutes.

When cooked serve with some proper Devonshire cream.

