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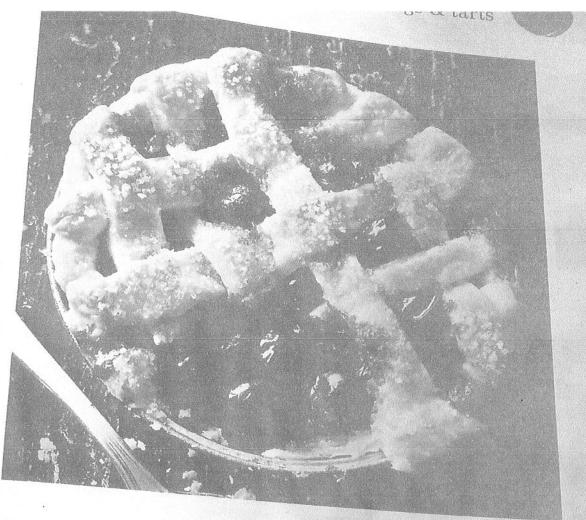
raising flour, sifted

to 180°C/150°C ix 1 cup-capacity eacups.
mon rind, lemon and egg yolks nbine.

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to beat egg
t peaks form.
Id one-quarter
non mixture.
Ing egg white.
pared dishes.
Iking dish. Pour
dish so it comes
smaller dishes.
until golden



sugar.



blueberry lattice pies

serves 6 | prep 20 mins | cooking 40 mins (+1 hour 40 mins resting & cooling time)

350g (2 1/3 cups) plain flour
Pinch of salt
3 1/2 tbs caster sugar
225g unsalted butter, chilled, chopped
80ml (1/3 cup) iced water
375g blueberries
1 tbs cornflour
1 tsp finely grated lemon rind
1 1/2 tbs raw sugar
Ice-cream or custard, to serve

Place the flour, salt and 2 tablespoons of the caster sugar in a food processor. Add the butter and pulse until the mixture resembles fine breadcrumbs. Add the iced water and process until the mixture just starts to come together. Turn onto a lightly floured surface. Knead until just smooth. Wrap two-thirds of the pastry in plastic wrap, then wrap the remaining

Combine blueberries, cornflour, rind and remaining caster sugar in a bowl. Grease six 12cm (top measurement) pie dishes. 3 Preheat oven to 200°C/180°C fan forced. Roll out larger pastry portion on a lightly floured surface until 5mm thick. Cut six 15cm discs from pastry. Line dishes with pastry, allowing the edges to overhang. 1 Divide blueberry mixture among prepared dishes. Roll out remaining pastry on lightly floured surface until 5mm thick. Cut into 1cm-wide strips. Brush top edge of pies with water. Arrange strips in lattice pattern over filling. Press to seal. Trim edges, Place in the fridge for 30 minutes to rest. Brush top of pies with water Sprinkle

with raw sugar, Place on a baking tray.

Bake for 20 minutes or until light golden