

Baked raspberry jam custard pie

This one is for my grandpa. In my early twenties I travelled through Europe for six months and was lucky enough to base myself in England with Grandpa Noo Noo. We were known as the odd couple: we bickered like a married couple and had a hilarious time together. We would drive out to the countryside on the weekends to explore beautiful old pubs and eat traditional English pub food. Noo Noo never seemed as excited about the main menu as he did the desserts, and often earmarked the dessert he would have before deciding on his main. On my first day at his house, I opened the small fridge in the kitchen and saw shelf after shelf filled with sweet pastries, doughnuts, glazed fruit tarts, big blocks of chocolate and anything with jam in it! Nothing on the shelves was of a savoury nature – although after closer inspection of the vegetable crisper, I found an exhausted looking piece of broccoli. When I asked Noo Noo why there was only broccoli and nothing else in the fridge to go with it, he answered: 'That's there to make me feel better. I probably won't get around to cooking it but I'm definitely healthier for it being there'. Noo Noo, this one's for you. Eat custard and jam pie to your heart's content and I will never dob on you to Mum, it's all yours. Love you. *—Kirsty Lee*

Serves 8

435 g (15½ oz) frozen Careme vanilla bean pastry, thawed, or other bought sweet shortcrust rolled to a thickness of 3 mm (⅛ in)

2 tablespoons vanilla custard powder

1 tablespoon caster (superfine) sugar

1 teaspoon natural vanilla extract

500 ml (17 fl oz/2 cups) pouring (single/light) cream

160 g (5½ oz/⅓ cup) good-quality raspberry jam

Line a 22 cm (8¾ in) pie dish with the pastry and trim the edges, leaving a 3 cm (1¼ in) overhang. Using your thumb and index finger, pinch the overhang of the pastry to form a fluted edge. Freeze for 1 hour.

Whisk together the custard powder, sugar and vanilla in a bowl. Add 2 tablespoons of the cream and whisk until smooth. Transfer to a saucepan over medium heat and add the remaining cream. Cook, stirring constantly, for 6 minutes or until thick and smooth. Remove from the heat and cool completely to room temperature.

Preheat the oven to 200°F (400°F). Line the pastry case with baking paper and fill with baking beads (or uncooked rice or dried beans). Place the pie dish on a large baking tray and cook for 10 minutes or until just dry, then remove the baking beads and paper, and bake for 10 minutes or until the pastry is golden. Cool slightly then spread the jam over the base of the pastry and top with the custard. Place in the oven and immediately reduce the temperature to 150°C (300°F). Bake for 40 minutes or until the custard is set but still has a wobble in the centre. Cool completely, then chill until cold.

