

Blueberry Pie

Serves 8

Crust:

- 300 g all-purpose flour
- ½ teaspoon kosher salt
- 285 g unsalted butter, cold and cut into cubes
- 120 to 150 grams of ice water
- 1 egg, beaten with 1 T water

Filling:

- 1.2 kg blueberries (fresh or frozen)
- 140 g sugar
- 30 g lemon juice
- 24 g arrowroot flour or cornstarch*
- ¼ tsp kosher salt



Crust:

1. Combine the **flour** and **salt** in food processor.
2. Add the **butter**, and pulse the processor a few times to achieve a similar result. Gradually and lightly mix in **ice water**, a few tablespoons at a time, until the dough just comes together.
3. Turn the dough out onto a lightly floured surface, and gather into a ball. Divide the ball into two equal portions, and flatten each into a disc with the heel of your hand. Cover tightly with plastic wrap, and refrigerate for **at least 1 hour and up to 2 days**.
4. Prebake the pie shell. Heat oven to **195°C**.
5. Roll out one of the discs of dough on a lightly floured surface, and fit into a 23-cm pie plate. Trim the dough so that there is a slight overhang at the top of the pie plate, then **place the shell in the freezer for 20 minutes or so** to chill.
6. Remove the pie shell from the freezer, cover the dough with parchment paper and fill the shell with pie weights or dried beans. Place the shell into the oven, and bake until the bottom has just started to brown, approximately **20 to 25 minutes**. Take the pie shell out of the oven, remove the parchment and pie weights and allow to cool.

Make the filling:

1. Separate **150 g of the blueberries**, and combine them in the bowl of a food processor or blender with the **sugar**, **lemon juice**, **24 g of the arrowroot flour** or **cornstarch** and the **salt**
2. Pulse to purée.
3. Put the blueberry mixture into a small pan set over **medium-high heat**, and cook, whisking constantly, until the liquid has just thickened, **approximately 1 minute**. Pour the thickened mixture over the remaining blueberries, and stir to combine.

Bake the pie:

1. Heat oven to **200°C**.
2. Mound the filling high in the center of the cooled pie shell, and apply the **egg wash** to the top edge of the cooked bottom crust.
3. Roll out the second disc of dough, and place it over the top, gently crimping it onto the egg-washed edge of the bottom crust.
4. Place the pie into the freezer to set, **approximately 20 minutes**, then cut vents into the top with a sharp knife, place the pie on a baking sheet and set it into the oven to bake for **approximately 30 minutes**.
5. Turn the pie, reduce heat to **180°C** and bake until the pie is golden and the filling has begun to bubble up through the vents, **another 25 to 45 minutes**.
6. Allow pie to cool to room temperature before you cut into it.

*Can use ground up tapioca instead of cornstarch.

