



Date: 31 January 2008

Blackcurrant & Apple Amber Pie

Ingredients

2 cups Plain Flour
125g Unsalted Butter (chopped)
4 teaspoons Caster Sugar
1 large Egg, separated
2 teaspoons Lemon Juice
8-12 teaspoons Chilled Water

FILLING

4-5 Cooking Apples
½ cup Sugar
Grated rind and juice of one Lemon
20g Unsalted Butter
2 large Eggs, separated
1/3 cup Caster Sugar
2/3 cup Blackcurrant Jelly

Method

1. Preheat oven to 220 degrees centigrade.
2. For the pastry: Place flour and butter in food processor and mix until resembles breadcrumbs.
3. Add sugar, egg yolk and lemon juice. Mix 10 seconds.
4. Add 4 teaspoons water and mix 10 seconds, repeating until dough forms.
5. Wrap and chill 20 minutes.
6. For the filling: cook apples, lemon rind juice and sugar.
7. Puree in food processor with butter and egg yolks.
8. Pie: Roll out chilled pastry on floured surface and line 23cm flan tin.
9. Prick base and line with greaseproof paper and a layer of dried beans or rice
10. Reduce oven temperature to 180 degrees.
11. Spread blackcurrant jelly in base and spoon over apple mix.
12. Bake for 15 minutes.
13. Meanwhile whisk 3 egg whites in a clean bowl until stiff. Whisk sugar in gradually.
14. Swirl meringue mixture over apple mix and bake a further 15 minutes.
Serve warm.

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