

Best Summer Berries Pie

Preparation time 60 min
Oven temperature 190°C
Chilling time 2 hours or over night
Baking time: 20 +30 min

You Need

357g flour
45g almond meal
225 g butter at room temperature
46g powdered sugar
94g powdered sugar
vanilla bean
one egg for the egg wash

Filling:

650g berry mix, I used at least 400g raspberries
mixed with blueberries, blackberries, red currants
4 tbsp. vanilla pudding powder

To make a perfect Pate Sucré you must sift all the dry ingredients – not optional. It makes all the difference. So weigh those first, except the 46g of sugar (you will need that for the butter) then send the mix through a non electric patisserie sieve, the one with the rotating blade inside.

Beat the butter in your stand up mixer until peaks form and the butter resembles mayonnaise. Add the first 46 g of sifted powdered sugar and beat until well incorporated, scrape down the sides with a rubber spatula if needed.

Add the dry and sifted ingredients (flour, almond meal, 94g sugar).

Beat for 1 minute max otherwise the flour starts to loose the starch and the dough will become hard. Remove the bowl from the mixer and knead with one hand several times until the dough forms into a soft ball. Refrigerate two halves wrapped in a cling foil for 2 hours or overnight. The dough freezes well for up to one month.

Take one half of the dough out of the fridge onto your floured work surface and sift some more flour over it to prevent the dough from sticking to your rolling pin. Roll the dough ½ cm thick and transfer it to your buttered and floured pie form. With a fork pinch the crust several times and bake it for 20 minutes weighed down with some beans on a lining paper. This way the crust will bake evenly. (If you freeze the pie form with the raw dough for an hour you must not use the beans.)

Remove the beans and lining paper. In a bowl mix the berries carefully with the pudding powder. Place the coated berries on the dough. Roll out the second half of the dough and cut long stripes and cover the pie. Wash the dough grate with the beaten egg and a pastry brush. Bake for 30 minutes or until golden brown. Serve warm.

