



# Strawberry & Rhubarb Pie

## For the filling:

- 1 bunch rhubarb, trimmed, roughly chopped
- 1 large granny smith apple, peeled & chopped
- ¼ cup caster sugar
- 1 ½ tbsp cornflour
- 250g strawberries, hulled, halved

## For the Pastry:

- 1 ½ cups Lighthouse Biscuit, Pastry & Cake flour
- 2 tbsp icing sugar mixture
- 125g unsalted butter, chilled, chopped
- 1 egg yolk
- 1 tbsp chilled water

To make the pastry, place flour, sugar and butter into processor until mixture resembles fine breadcrumbs. Add egg yolk and chilled water. Process until pastry just comes together, adding more water if necessary. Turn onto a lightly floured surface. Knead until smooth. Shape into a 2cm-thick disc. Wrap in plastic wrap. Refrigerate for 20 to 30 minutes or until firm enough to roll out.

Roll out between 2 sheets baking paper until 4mm thick. Line base and side of a greased 6cm-deep, 20cm (base) springform pan with pastry. Trim excess pastry (side should be about 3cm to 4cm high). Refrigerate, covered, for 30 minutes.

Meanwhile, place rhubarb, apple and sugar in a saucepan over high heat. Bring to the boil. Reduce heat to medium-low. Simmer for 4 to 5 minutes or until rhubarb softens.

Place cornflour and 1 tablespoon cold water in a bowl. Mix until smooth. Add cornflour mixture and strawberries to pan. Stir to combine. Return to the boil. Cook, stirring, for 1 minute or until mixture thickens. Remove from heat and cool.

Preheat oven to 200°C (180°C fan-forced). Place pan on a baking tray. Line pastry case with baking paper. Fill with ceramic pie weights or uncooked rice. Bake for 12 minutes. Remove paper and weights or rice. Bake for 7 minutes or until base is golden. Cool slightly.

Spoon Rhubarb & strawberry mixture into pastry case. Bake for 25 minutes or until golden. Cool for 20 minutes. Serve with custard or ice-cream.