

# Stiperstones whinberry pie recipe

## **For the pastry**

100g butter  
200g plain flour  
30g caster sugar  
1 free range egg

## **For the filling**

4 Egg yolks  
60g caster sugar  
25 g flour  
275 ml milk

## **For the topping**

400g whinberries  
20g caster sugar

## **Method**

### **To make the pastry: -**

Combine the cold butter and flour until they form a fine crumb.

Add the egg and combine until you have a smooth dough.

Roll out to approx 3mm thick on a floured surface.

Line a greased pie dish with the pastry

Place in a fridge to rest for at least 30 minutes; then bake blind for 20 mins at 180 C

### **To make the filling: -**

Whisk together the egg yolks and sugar until pale

Fold in the flour

Heat the milk until nearly boiling then slowly pour over the egg and sugar mixture

Return to the heat stirring constantly until the mixture boils and thickens

### **To make the topping: -**

Wash the whinberries

Heat gently with the sugar until the sugar has dissolved

### **To make the pie: -**

Fill the pastry case with the filling and allow to cool completely before covering with the cooked whinberries.