Mummy Berry Pie

Raciones para 6

- ❏ **1 Cup** Sugar
- ❏ **¼ Cup** Cornflour
- ❏ **A pinch** Salt
- ❏ **? Cup** Water
- ❏ **1 Cup** Blueberries
- ❏ **1 Cup** Raspberries
- ❏ **1 Cup** Strawberries
- ❏ **¾ Cup** Blackberries
- ❏ **1 Tablespoon** Lemon juice
- ❏ **2 Tablespoon** Butter
- ❏ **2 sheets** Shortcrust pastry

1. In a saucepan, mix the sugar, cornflour, a pinch of salt, and water. Heat the mixture, and once it comes to a boil, add the blueberries and cook until it thickens.

2. In a bowl, mix the rest of the berries (raspberries, halved strawberries, and blackberries) with the blueberry mix. Add the lemon juice and set aside to cool.

3. Line a round pie dish with one of the shortcrust pastry sheets, pressing it against the sides firmly. Fill with the berry mix and dot small cubes of butter over the top.

4. Take ¼ of the remaining pastry and shape it into two small balls, making a hole right in the centre of each with a toothpick to resemble eyes. Cut the remaining pastry into strips and make small slits on the surface with a knife.

5. Place the two pastry balls as they were eyes and arrange the strips over the filling to shape a mummy, leaving a gap for the mouth, where you can place small pieces of pastry shaped like teeth. Trim any excess pastry from the edges.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pastel-de-momia/