

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/>

