



Consejo del chef

Serve with whipping cream to give this Wonder Woman pie the touch that it deserves.

Raciones para 1

200g
Strawberries
200g
Raspberries
200g
Blueberries
1
Tablespoon of cornstarch
1
Lime
Salt
2
Puff pastry sheets
Whipping cream to serve

- 1 Wash and cut the strawberries into quarters in a bowl together with washed raspberries and blueberries.
- 2 Add sugar, cornstarch, salt, and the juice and zest of the lime. Macerate for 30 minutes to 1 hour.
- 3 Brush the mould with oil and roll a sheet of puff pastry out. Cut the edges and prick the base with a fork.
- 4 Place parchment paper over it and chickpeas or other pulses to bake the base and stop it from rising up.
- 5 Bake for 30 minutes at 180°C.
- 6 Meanwhile, use a template to cut Wonder Woman's logo in the other sheet of puff pastry.
- 7 Remove the base from the oven, fill with the fruit (try to drain the liquid).
- 8 Place the Wonder Woman letters and stars on it and bake for 10 more minutes.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/wonder-woman-pie-5/>

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