Wonder Woman pie

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 180ºC.
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/en/receta/wonder-woman-pie-5/