Redcurrant pie

Consejo del chef

Allow the pie to cool for a few minutes before serving with a dollop of whipped cream and some fresh mint.

Raciones para 1

- ❏ **2** Sheets shortcrust pastry
- ❏ **600 gr** Fresh redcurrants
- ❏ **150 gr** Sugr
- ❏ **1** Tablespoon corn flour
- ❏ **1** Egg
- ❏ Whipped cream, for serving
- ❏ Fresh mint

1. Heat oven to 190 ºC.
2. Mix the redcurrants and cornflour with the sugar.
3. Line a 18 cm pie dish with one pastry sheet.
4. Whisk the egg with a fork, then brush a little around the pastry rim.
5. Fill the pastry with the redberries mixture.
6. Roll out the remaining pastry and carefully lift on the pastry lid, trim the edges and press to seal.
7. Brush all over with more egg.
8. Bake for 30 mins or until golden.

Chef's Notes

https://cookinglovers.teka.com/es/receta/pastel-grosellas/