



## 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 Sugar

1 Tablespoon corn flour

1 Egg

Whipped cream, for serving

Fresh mint

- 1 Heat oven to 190 °C.
- 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

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

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