



Recipe of the Week

PEACH & BLACKBERRY WALNUT PIE

Walnut Pastry Ingredients

300 g flour
100g icing sugar
75g walnut crumbs (just blitz 75g walnuts in food processor)
Pinch of salt
200g chilled butter, cubed
2 eggs beaten

Method

1. Combine flour, sugar, walnut crumbs and salt in a food processor.
2. Add butter and pulse to a coarse crumb.
3. Add eggs and pulse until the dough just comes together.
4. Tip out onto a board then bring together in a ball.
5. Divide in half then flatten each half into a disc, wrap in cling film and refrigerate for at least one hour.
6. Roll out each piece of dough into a 4mm – 5mm thick circle between two layers of lightly floured baking paper.
7. Use one circle to line a 25cm tart tin and trim, leaving a little overhang. Chill.
8. Cut the remaining dough into 1cm strips, then weave strips into a lattice pattern on a piece of baking paper. Chill while you prepare filling.

Peach & Blackberry Filling Ingredients

3 tabs caster sugar
2 tabs orange liqueur or brandy
2 tabs cornflour
150g (1cup) blackberries
5 peaches, peeled and sliced
Whipped cream to serve

Method

1. Preheat oven to 200 degrees Celsius.
2. Combine sugar, liqueur and cornflour in a bowl.
3. Add blackberries and peaches and gently toss to combine.
4. Arrange filling on pastry in prepared tin then carefully top with the lattice.
5. Trim edges. Put the tart on a baking tray and bake for 30 minutes or until filling is bubbling (if pastry is browning too quickly, cover with a sheet of baking paper). Remove from oven and cool for 15 minutes then remove from tin and serve slices with whipped cream.

Recipe courtesy 2017 NZ Gardener Garden Diary – Ginny Grant/Cuisine