

RECIPE OF THE WEEK

Strawberry – raspberry pie

Ingredients:

FRUIT

- **225 g Crop's frozen strawberries**
- **225 g Crop's frozen raspberries**
- 4 soup spoons red currant jam

PASTE

- 150 g wheat flour
- 75 g soft butter
- 50 g cane sugar
- 1 egg yolk

PASTRY-COOK CREAM

- 25 g corn flour
- 450 ml milk
- ½ teaspoon vanilla extract
- 50 g cane sugar
- 2 egg yolks



Preparation:

Defrost the raspberries and strawberries.

Mold the wheat flour, butter, sugar and egg yolk to a supple paste. Put in the refrigerator for 30 min.

Preheat the oven (190°C). Take a baking tin (dia 20 cm) and rub in. Roll out the paste and place in the baking tin. Prick into the bottom and place in the oven for 15 to 20 minutes (till a golden brown color). Cool down and place on a plate.

Cook in a casserole the milk and vanilla extract. Whip up the cane sugar and egg yolks, at last add the corn flour. While stirring, mix the cooking mixture (milk and vanilla extract) with the corn flour mix. Boil the mixture to a solid mass and remove from the fire plate. Cool off.

Put the raspberries and strawberries on the pie. Melt the jam with a soup spoon of water and pour over the fruit pie.