

Recipes and Tips



Stiperstones whinberry pie

For the pastry

100g butter
200g plain flour
30g caster sugar
1 egg

For the filling

4 egg yolks
60g caster sugar
25g flour
375 ml milk

For the topping

400g whinberries
20g caster sugar

To make the pastry:

Combine the cold butter and flour until they form a fine crumb
Add the egg and combine until you have a smooth dough
Roll out to approx. 3mm thick on a floured surface
Line a greased pie dish with the pastry
Place in a fridge to rest for at least 30 minutes; then bake blind for 20 mins at 180C

To make the filling:

Whisk together the egg yolks and sugar until pale
Fold in the flour
Heat the milk until nearly boiling then slowly pour over the egg and sugar mixture
Return to the heat stirring constantly until the mixture boils and thickens

To make the topping:

Wash the whinberries
Heat gently with the sugar until the sugar has dissolved.

To make the pie:

Fill the pastry case with the filling and allow to cool completely before covering with the cooked whinberries