

Fruit pies

Summer Ties with cooked fruit

1 sweet shortcrust pastry

Fruits: 6 peaches, 4 or 5 pears, 4 or 5 apples, apricots, queen-decades plums... you can make mixtures

Jam: watermelon, rhubarb, pears, apple or pears compote to choose from

3 sugar spoons

Optional: rum or cachaça

Preparation

1. Preheat the oven to 160 ° C
2. Blanch the shortcrust pastry after spreading it in a pie pan.
3. Peel the fruits and cut them into slices.
4. Spread the jam on the dough, arrange the fruits over and bake 25-30 minutes at 180 ° C.
5. At the end of cooking, sprinkle the fruits with two spoons of sugar and 3 tablespoons of rum. Let stand in the oven still hot for ten minutes.
6. Serve warm or at room temperature.

Remarks :

- After a few hours, the dough is immersed in fruit juice, it becomes soft. So it's better to do the pie just before the meal.
- For acidic fruits like apricot, it is good to replace the jam with a beaten egg with fresh cream and white cheese, sugar and especially 2 tablespoons of almond powder to absorb acidity. You can also make a mixture of jam, egg, fresh cream and almond powder.
- The pears go very well with nuts: we can add walnut kernels on the pie before baking it.

Spring pies with raw fruit

1 sweet shortcrust pastry, possibly you can add a spoon of almond powder by doing it.

Red fruits: strawberries or raspberries

Patissal cream

3 spoon of icing sugar for decoration

Preparation

1. Preheat the oven to 160 ° C
2. Cook the shortcrust pastry after spreading it in a pie pan. It must be well cooked: it will take at least 30 minutes, or even 45 minutes. At the end we can mount the temperature at 170 ° C, but it must be monitored that the dough does not color too much.
3. Wash and cut the fruit into pieces.
4. Spread the pastry cream on the cooled dough. Add the fruits and sprinkle with icing sugar.
5. Serve immediately.