**Cherry Pie**

**Ingredients**

*For the pastry (Pâte Brisée):*

* 375 grams plain flour
* 1/2 teaspoon salt
* 225 grams cold unsalted butter, cubed
* 120 millilitres ice-cold water

*For the filling:*

* 1 kilogram fresh sweet cherries, pitted (or frozen, thawed)
* 150 grams caster sugar
* 30 grams cornflour
* 1/4 teaspoon ground cinnamon (optional)
* 1 tablespoon lemon juice
* 1/2 teaspoon almond extract (optional)
* 25 grams unsalted butter, cut into small pieces

*For the egg wash (optional):*

* 1 large egg, beaten with 1 tablespoon of milk

**Preparation time**

* Active time: 45 minutes (includes cherry pitting)
* Inactive time (chilling and baking): 2 hours 30 minutes

**Utensils needed**

* Cherry pitter
* Large mixing bowl or food processor
* Rolling pin
* 23-centimetre pie dish
* Sharp knife
* Large bowl for filling
* Pastry brush

**Preparation instructions**

1. **Make the pastry:** In a large bowl, combine the flour and salt. Add the cold, cubed butter and rub it into the flour with your fingertips until the mixture resembles coarse breadcrumbs.1 Gradually add the ice-cold water, mixing until the dough just comes together.
2. Divide the dough into two discs, one slightly larger than the other. Wrap both in cling film and refrigerate for at least 1 hour.
3. **Prepare the filling:** In a large bowl, combine the pitted cherries and lemon juice. In a separate small bowl, whisk together the caster sugar, cornflour, and optional cinnamon. Pour the sugar mixture over the cherries and stir gently to combine. Stir in the almond extract, if using.
4. **Assemble the pie:** Preheat your oven to 200°C (180°C Fan). On a lightly floured surface, roll out the larger disc of pastry into a circle large enough to line the base and sides of your pie dish. Carefully place the pastry in the dish.
5. Spoon the cherry filling into the pastry-lined dish. Dot the top of the filling with the small pieces of butter.
6. Roll out the smaller disc of pastry to form the lid. You can cut this into strips to create a lattice top, or leave it whole. Drape it over the filling.
7. Trim the edges of the pastry layers, then press them together to seal. Crimp the edges with your fingers or a fork. If you used a whole lid, cut several slits in the top for steam to escape.
8. If using, brush the top of the pie with the egg wash. This will give it a shiny, golden finish.
9. **Bake the pie:** Place the pie on a baking sheet to catch any drips. Bake for 15 minutes at 200°C, then reduce the oven temperature to 180°C (160°C Fan). Continue to bake for another 45-55 minutes, or until the crust is deep golden brown and the filling is thick and bubbly.
10. Allow the pie to cool on a wire rack for at least 3-4 hours before slicing. This is crucial for the filling to set properly.

**Number of servings**

* 8 servings

**Nutritional information (per serving)**

* Calories: Approximately 480-550 kcal
* Fat: 25-30g
* Carbohydrates: 60-70g
* Protein: 5-7g
* Sugar: 35-40g

*(Note: Nutritional information is an estimate and can vary based on the sweetness of the cherries and specific ingredients used.)*

**Allergen information**

* Contains: **Wheat (Gluten)**, **Milk**.
* If using almond extract, it may contain: **Nuts**.
* If using the egg wash, it also contains: **Eggs**.