

Christmas

CHERRY PIE

WITH BRANDY CREAM

There's something pretty special about a cherry pie. It's delicious for one. It's also iconic, having starred in many a tv show as well as some truly awful 90's music. Dousing a cherry pie with brandy cream turns this diner classic into a festive treat. The perfect end to a lazy lunch in the afternoon heat. Merry christmas to all.

INGREDIENTS

SWEET PASTRY (ENOUGH FOR TWO PIES)

450g of plain flour
50g sugar
250g unsalted butter
(cubed, at room temp)
1 egg yolk
Splash of cold water
Splash of white wine vinegar
cup water
½ tsp pure vanilla extract
6 large egg yolks, whisked
Caster sugar

FILLING

500g cherries
180g caster sugar
100g ricotta
2 egg yolks
1 tbsp plain flour

BRANDY CREAM

500mls cream
2 tbsp sugar
2 egg yolks
30mls brandy

Start with the pastry. Mix the sugar and plain flour together well with a pinch of salt. Rub the butter into the dry mixture well with your hands until the butter is completely broken up and incorporated.

Using a fork, mix well while adding the vinegar and water. Continue to add small amounts of water until the dough comes together. Use your hands to lightly bring it together and wrap in cling film tightly. Rest the pastry in the fridge for two hours.

For the filling, pit the cherries and combine well with the sugar, egg yolks and flour. Let sit for 10 minutes and drain off half of the liquid.

Take the pastry out of the fridge and roll out to a 5mm thickness. Line the pie tin with pastry. Also roll out a second circle of pastry for the top of the pie. Reserve the offcuts for a second pie, or another sweet treat. Add the filling to the pie and run some eggwash around the edges. Also, crumble the ricotta into the filling .

Attach the top circle of pastry and bake for 30 - 40 minutes until the pie is cooked, and golden.

For the brandy cream, whip the cream until it is lightly beaten. Add egg yolks, sugar and brandy and beat well. Taste and increase the booze if needed.