

Free-form strawberry pie

This summery ruby-red pie comes together in a flash: Spoon berry mixture onto store-bought puff pastry, fold over and you're done. **by Victoria Walsh | photographs by Yvonne Duivenvoorden**

PREP 12 MIN
BAKE 40 MIN
MAKES 8 SERVINGS

All-purpose flour

½ of a 397-g pkg frozen puff-pastry dough, thawed
5 cups (1.25 L) strawberries, about 1½ lbs (750 g)

½ cup (125 mL) granulated sugar

¼ cup (50 mL) cornstarch

1 egg

Pinches of granulated sugar

1 tbsp (15 mL) apricot or seedless raspberry jam, or apple jelly (optional)



1 **Preheat oven** to 475F (240C). Line baking sheet with parchment paper or foil. Lightly sprinkle counter with flour and place pastry on top. Dust rolling pin with flour. Roll pastry into a thin circle, about 14 to 16 in. (35 to 40 cm) wide. Don't worry if it's not a perfect circle. Loosely roll pastry around rolling pin, then unroll over baking sheet. It may have overhang.



2 **Hull, then halve or quarter** berries. Lay on paper towels and pat dry. In a large bowl, stir ½ cup (125 mL) sugar with cornstarch. If berries are not sweet, add another 2 tbsp (30 mL) sugar. Stir in berries to coat. Mound berries in centre of pastry, leaving a 3-in. (8-cm) edge uncovered. Fold pastry over fruit, overlapping as needed. Centre of pie should not be covered.



4 **Remove pie from oven** and make glaze by discarding any chunky pieces of fruit from jam, then microwaving in small bowl on medium-high until melted, about 30 sec. Brush over warm berries. Let stand 10 min before cutting into wedges.

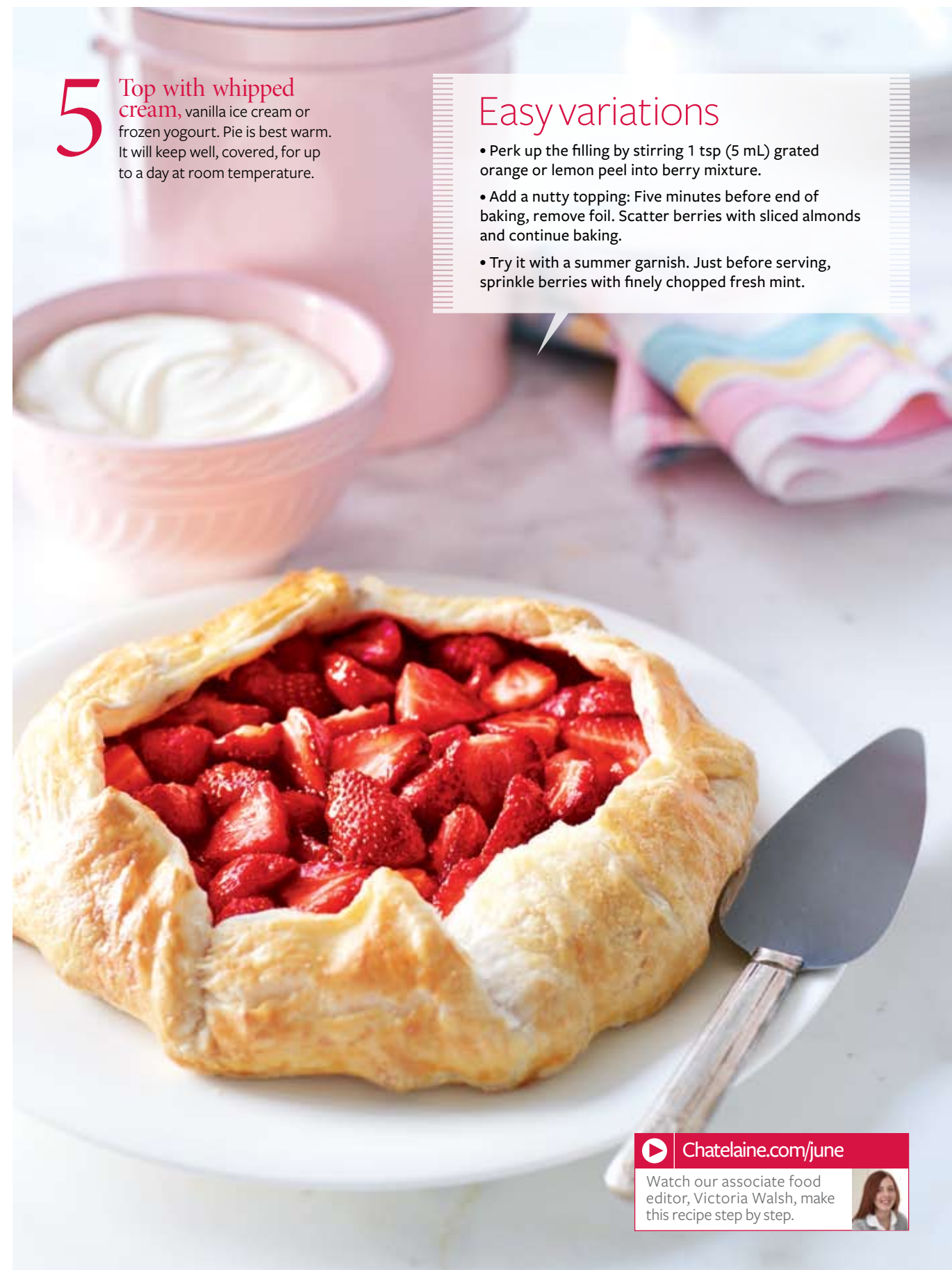


3 **In a bowl**, whisk egg with 1 tbsp (15 mL) cold water. Brush over pastry edges. Don't let it pool, or it may form streaks when baked. Sprinkle pastry with pinches of sugar. Place on bottom rack of 475F (240C) oven. Immediately reduce temperature to 375F (190C). Bake until pastry is golden, 40 to 45 min. If berries begin to dry out, loosely cover with circle of foil for the last 15 min of baking.

5 **Top with whipped cream**, vanilla ice cream or frozen yogurt. Pie is best warm. It will keep well, covered, for up to a day at room temperature.

Easy variations

- Perk up the filling by stirring 1 tsp (5 mL) grated orange or lemon peel into berry mixture.
- Add a nutty topping: Five minutes before end of baking, remove foil. Scatter berries with sliced almonds and continue baking.
- Try it with a summer garnish. Just before serving, sprinkle berries with finely chopped fresh mint.



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Watch our associate food editor, Victoria Walsh, make this recipe step by step.



FOOD STYLIST: ASHLEY DENTON/JUDY INC. PROP STYLIST: CAROLYN SOUCH/JUDY INC.