

CLASSIC LATTICE-TOP WILD BLUEBERRY PIE

A recipe by **FoodNouveau**

INGREDIENTS

Serves 8

	pâte brisée, yielding two crusts, divided in two disks, chilled
8 cups [2 L]	wild blueberries, picked over, rinsed and thoroughly dried
½ cup [125 ml]	sugar
2 tbsp [30 ml]	cornstarch
2 tbsp [30 ml]	all-purpose flour
	juice and zest of ½ lemon
	pinch sea or kosher salt
1	large egg yolk
1 tbsp [15 ml]	water
2 tbsp [30 ml]	coarse sugar or maple sugar
	all-purpose flour, for rolling



METHOD

On a lightly floured work surface, roll out one disk of dough to a 12-inch round. Fit dough into a lightly greased 9-inch glass pie plate, pressing it into edges. Trim dough, leaving a ½-inch [1.25-cm] overhang all around. Fold edge of dough over or under. Refrigerate.

On a lightly floured work surface, roll out the second disk of dough to a rough rectangular shape that's about 1/8-inch [0.3-cm] thick. With a knife or a pizza cutter, cut about 16 strips of dough that are ½-inch [1.25-cm] wide. Line a cookie sheet with parchment paper. Arrange 8 of the dough strips horizontally ½-inch [1.25-cm] apart. These will be the "bottom" strips.

Fold back every other bottom strip to the left slightly more than halfway. Slightly left of center, lay down one "top" strip vertically over the bottom strips. Unfold the bottom strips. Fold back the other 4 bottom strips to the left, and lay a second strip ½-inch [1.25-cm] to the right of the first. These are the two center strips. Unfold the bottom strips. Repeat the process on both sides with the remaining strips of dough.

Loosely cover the lattice with plastic wrap and place the cookie sheet in the freezer while you prepare the filling.

Preheat oven to 400°F [200°C].

Place the blueberries in a large bowl. Scoop up about 1 cup [250 ml] of blueberries and put them in another medium-sized bowl. Add sugar, cornstarch, flour, lemon zest and juice, and the salt. Mash with a potato masher or a fork until the cornstarch and flour have dissolved and the mixture is almost homogenous (there will be bits of blueberries throughout). Pour the mixture in the large bowl containing the remaining blueberries and carefully fold it in until the blueberries are all coated with the "glue". Spoon the mixture into the chilled pie shell, gently pressing down on the berries if needed so that they all fit into the pie (they will cook down a little).

Recipe Credit: Adapted from Matha Stewart and Fine Cooking.

Photo Credit: Marie Asselin

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Remove lattice the from freezer, and carefully invert it over the blueberry filling. The lattice should be pretty stiff by now, so let it rest about 5 minutes so it softens a little. Trim excess lattice dough, leaving a ½-inch overhand all around. Tuck edge of lattice between the edge of the bottom dough and the rim of the pan. Using your fingers, press both layers of dough along the edge to seal, and crimp as desired. Place pie on a parchment-lined baking sheet.

In a small bowl, whisk together the egg yolk and water. Brush lattice with the egg mixture, and sprinkle with coarse sugar or maple sugar all over. Bake until crust begins to turn golden, about 20 minutes. Reduce oven temperature to 350°F [175°C]. Continue baking, rotating sheet halfway through, until the crust is deep golden brown and juices are bubbling and thick, 40 to 50 minutes more.

Transfer the pie to a wire rack to cool for at least 2 hours before serving it. The pie is best eaten the day it is baked, but you can make it up to 1 day ahead and store it, covered loosely with plastic wrap when cool, at room temperature. Left-overs keep in the refrigerator for up to 5 days.