

Damson and Bramble Plate Pie

Ingredients:

450g	Sweet Shortcrust Pastry
100g	Fresh Brambles or Blackberries
150g	(prepared weight) Fresh Damsons, quartered & stone removed
20g	Pecan halves, roughly chopped
20g	Ground Almonds
50g	Caster Sugar
Pinch	Table Salt
Pinch	Ground Gingle
1	Egg Yolk, lightly beaten with ½ tsp Caster Sugar

Method:

1. Preheat the oven to 200C/Gas mark 6
2. Roll out the pastry on a lightly floured work surface to about 5mm thickness
3. Cut 2 rounds both 22cm diameter, line the plate with one of the rounds and place the other on a baking tray, then place both in the fridge to rest while you make the filling
4. Put the brambles, damsons, pecans, ground almonds, sugar, salt and ground ginger in a mixing bowl and stir to mix.
5. Pile the fruit mixture onto the lined plate, brush the edge of the pastry with water, then gently lay the second round of pastry over the top and press the edges together to seal.
6. Use a knife to trim off any excess then crimp around the edges.
7. Pierce or slash 3 steam holes in the top of the pie using a metal skewer or sharp knife
8. Brush the top of the pie with the egg yolk mixture
9. Bake for 15 mins then reduce the oven temperature to 180C and bake for a further 20 - 25 mins until the pastry is cooked and golden brown
10. Remember to place a baking tray on the shelf underneath the pie in the oven as the pie is bound to leak some sugary fruit juices.
11. Remove from the oven and let the pie rest for 10 mins before serving with got custard, clotted cream, creme fraiche or vanilla ice cream.