

blueberry pie

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Blueberry Pie

The least demanding fruit pie: no peeling, no pitting, no slicing. The whole difficulty is that blueberries are 85% water and their skins hold it until they burst, which happens all at once in the oven.

What makes it work

- **Cook a quarter of the berries into a jam first.** Simmer 250 g of the fruit with the sugar and starch until thick, then fold that through the remaining raw berries. The pie then has a set matrix holding whole fruit,

rather than a shell of loose berries swimming in juice. This is the single technique that fixes runny blueberry pie.

- **Lemon zest and a little acid.** Blueberries are low in acid and taste flat without it. Zest of a whole [lemon](#) and a tablespoon of juice.
- **Wild or lowbush berries** are smaller, more acidic and much better in a pie than cultivated highbush; frozen wild berries beat fresh cultivated ones.
- **Tapioca or cornstarch, 40 g per kilo.** Blueberry juice is thin and needs more starch than apple.
- **A lattice or a generous set of vents.** Steam has to leave.

Ingredients

One 23 cm pie. Serves 8.

- 1 batch [all-butter pie crust](#)
- 1 kg blueberries, fresh or frozen
- 180 g granulated sugar
- 40 g [cornstarch](#)
- zest and 1 tbsp juice of 1 [lemon](#)
- 3 g fine salt
- 2 g ground [cinnamon](#), optional
- 20 g unsalted butter
- 1 [egg](#) beaten with 1 tbsp [milk](#)
- coarse sugar

Method

Line the tin and chill. Roll the top crust or cut lattice strips and chill those.

Put 250 g of the berries in a saucepan with the sugar, cornstarch, salt and lemon juice. Cook over medium heat, mashing, until it thickens and turns glossy, about five minutes. Take it off the heat, stir in the zest, and fold the mixture through the remaining berries. Cool 15 minutes.

Heat the oven to **220 °C / 425 °F** with a heavy tray inside.

Fill the shell, dot with butter, top and seal. Chill 20 minutes, glaze, sugar.

Bake **20 minutes** at 220 °C, then **190 °C / 375 °F for 35–45 minutes**, until the centre bubbles.

Cool four hours.

Notes

- **It stains everything.** Line the oven shelf below with foil.
- A blueberry-rhubarb or blueberry-peach pie is a good use of a short glut; see [Rhubarb](#) and [peach pie](#).
- **Keeps three days** at room temperature and freezes baked for two months.

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