



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

FRESH RASPBERRY TART

PASTRY

Makes 3 double crust 9" pies

Preheat oven 425°F

5 1/2 cups all – purpose flour
2 teaspoons salt
1 lb lard, room temperature
1 egg
1 tablespoon white vinegar
ice water

FILLING:

- The amount of raspberries needed will depend on the size of your pie plate.
- Use ¼ cup of sugar mixed with 1 tablespoon of flour to every 1 cup of raspberries.

THE STEPS:

- Place flour and salt in a large mixing bowl and stir well.
- Cut lard into the flour with a pastry blender until it resembles coarse meal.
- Beat egg in the bottom of a one-cup measure, add vinegar then fill cup with ice water.
- Pour mixture over flour and combine with a fork until it forms a mass. ***At this point, I put on a pair of disposable rubber gloves and finish working the lard into the flour.***
- Place pastry on a floured surface and knead several times then divide pastry into 4 parts.
- Using one portion of pastry on the floured surface, press it lightly to form a circle.
- Place your rolling-pin in the centre of the circle and roll to the outside edge. Then roll in the opposite direction. Rotate the dough to allow you to do this in all directions until you have a circle. Make sure that you are applying even pressure on your rolling-pin so that your pastry is able to bake evenly! Roll the pastry out so that the circle is slightly wider than your pie plate.
- Roll the pastry loosely around your rolling-pin and place on pie plate.
- Fit the dough in your pie plate by gently pressing it against the bottom and sides. Allow the access pastry to hang over the edge of the pie plate.
- Sprinkle half of your sugar mixture over the pastry.
- Pour in your raspberries and top with remaining sugar mixture.
- Gently fold access pie pastry towards the centre of the tart.
- Brush pastry with egg wash then place tart in preheated oven.
- Bake for 15 minutes then reduce oven temperature to 350°F.
- Bake another 30 - 40 minutes or until crust is golden on the bottom and fruit is bubbling.
- Cool to room temperature before serving.

THE LOVE: Using a clear glass pie plate allows you to make sure the pastry is golden brown and cooked. There's nothing worse than serving pie with a soggy half cooked crust!