

The Pampered Chef®
Blueberry Flip-Over Pie
Recipe

1 packet (450 g) frozen ready-rolled shortcrust pastry (2 rounds), defrosted
300 g (10 1/2 oz) fresh blueberries, rinsed and patted dry
55 g (2 oz) light soft brown sugar
1 tablespoon plain flour
1/2 teaspoon ground cinnamon
1 teaspoon lemon juice
1 egg white, beaten
25 g (1 oz) flaked almonds, roughly chopped
Icing sugar, to decorate
Vanilla ice cream or custard, to serve (optional)

- 1 Preheat oven to 200°C/fan 180°C/Gas 6. Allow (defrosted, chilled) pastry to stand at room temperature 15-20 minutes before use. Meanwhile, combine blueberries, brown sugar, flour, cinnamon and lemon juice in **Classic Batter Bowl**; stir to mix well using **Small Mix 'N Scraper®**.
- 2 Using **Stainless Whisk**, whisk egg white in small bowl until light and frothy. Unroll one pastry round onto **Medium Round Stone**; brush all over with beaten egg white. Spoon blueberry mixture evenly over pastry, leaving a 4 cm (1 1/2 in) border all around edge. Unroll second pastry round and gently fold in half; place on **Cutting Board**. On *folded-length*, cut 6 cm (2 1/2 in) length strips, about 4.5 cm (1 3/4 in) apart using **Utility Knife**.
- 3 Gently open pastry sheet and place over filling; press pastry edges together to seal. Using **Crinkle Cutter**, lightly trim edges of pastry round; discard trimmings. Decoratively flute edges of pastry round using your thumb and forefingers. Brush egg white over surface of pastry. Roughly chop almonds using **Food Chopper**; sprinkle nuts evenly over pastry.
- 4 Bake 25-30 minutes or until golden brown. Remove from oven to cooling rack; cool 10 minutes. Sprinkle with sifted icing sugar. Cut into wedges using **Pizza Cutter**; serve using **Mini-Serving Spatula**. Serve warm with vanilla ice cream or custard, if desired.

Yield: Serves 8-10

Per serving: Energy 235kcal; Protein 4g; Carbohydrate 27g; Fat 13g; Saturated Fat 4g; Fibre 1.8g; Salt 0.4g

Cook's Tip: Place a sheet of aluminium foil on the oven shelf below the baking stone to catch any drippings from the fruit filling.

Brushing the unbaked pastry base with egg white will help prevent it from getting soggy.

Louise Dawkins – Consultant 016878
147 Sherwell Valley Road, Torquay, TQ2 6EW
Home 01803 404499 / Mobile 07730507262
Email louise.dawkins@abily.co.uk