

# Mulled Port & Cherry Pie



## Recipe By Jaxters

**Ref:** 913

**Heading:** Puddings

**Cuisine:** British & Irish

**Food Type:** Vegetarian

**No of Portions:** 6

## Ingredients & Prep

650 g Fresh pitted black cherries cut in half

250 ml Port ruby

80 g Caster sugar

4 Cloves

2 Star anise

1/2 Orange, zest peeled strips

1 tsp Vanilla paste

1/4 tsp Ground cinnamon

1 1/2 tbsp Arrowroot Powder

2 tbsp Water

1 Egg beaten for brushing

### Pastry

200 g Plain flour

75 g Self-raising flour

150 g Butter salted

30 g Custard powder

1 Egg

2 tbsp Water cold

## Method

**Step 1** - Place flours & custard powder in a bowl mix, then grate in half cold butter, then mix in using finger tips, then grate in the other half of the butter & mix in or pulse to a breadcrumb in a food processor, in a bowl add the egg & water to the flour mixture & combine to form a dough, if dry add more water a little at a time, then wrap in cling film & place in the fridge to rest for at least 45 mins.

**Step 2** - Put the cherries, port, sugar, star anise, orange peel strips, vanilla & cinnamon into a saucepan bring to a simmer on a low heat for 3 minutes, take off the heat & allow to cool for 15 minutes, then mix arrowroot powder with water, stir in & place back in a med heat stir & simmer until it thickens, then set aside to cool.

**Step 3** - Pre-heat oven to 170°C fan.

**Step 4** - Take cold pastry & cut a 1/3 off for the top, then with the remaining 2/3s form a ball then roll out on a floured work top with a rolling pin to fit a loose bottom tart/pie tin (24cm for 6 portion recipe), scrunch up some greaseproof paper line over the pastry then fill with baking beads of raw rice & bake for 12 minutes, remove from the oven & allow to cool, remove paper etc.

**Step 5** - Remove spices & peel then tip cherry mixture into the pie case then roll out the top & cover & trim off any excess pastry, brush over beaten egg with a pastry brush & bake for 25 minutes or until golden brown on top.

## Suggestion & Tips

Eat warm with lots of double cream or vanilla ice cream. You could use different types of berries or fruit.