

BLUEBERRY-BERGAMOT PIE

(from the Bewitching Kitchen, inspired by several sources)

for pie crust:

200 g cold, unsalted butter
1 large egg
1 teaspoon white wine vinegar
85 g ice-cold water
350 g all-purpose flour
1/2 teaspoon sea salt
1 teaspoon granulated sugar
egg wash (1 egg beaten with a teaspoon of water)

for the filling:

3 pints fresh blueberries.
Finely grated zest of 1 orange, plus 1 tablespoon fresh orange juice.
1/2 cup sugar
2 tablespoons honey
3 tablespoons cornstarch.
1/4 teaspoon salt
1/4 teaspoon ground cinnamon.
1 drop food-grade bergamot essential oil (optional)

Make the pie crust. Mix the water, egg and vinegar in a bowl, reserve in the fridge. Add the flour, salt and sugar to the bowl of a food processor. Pulse a few seconds to mix, but just a few seconds, you do not want to heat up the ingredients.

Add the very cold butter in pieces and pulse briefly to form clumps of butter the size of peas. Turn the processor on and add the cold water/egg mixture through the opening of the lid. Process until the dough starts to come together, then stop immediately. Grab the dough and press it as a disk over plastic wrap. Reserve in the fridge for one hour.

Divide the dough in two parts, one slightly bigger than the other (to form the bottom crust). Roll the bigger portion as a round with about 3mm in thickness. Drape it over the pan and reserve in the fridge while you prepare the filling. Roll the second portion in the same thickness to

cover the top. Using small cookie cutters make a design on the top if desired, and cut decorations from the same piece of dough. Place them in the freezer.

Heat the oven to 350F.

Make the filling. In a medium bowl, gently toss together blueberries, orange zest and juice, sugar, cornstarch, salt, cinnamon, and bergamot oil. Pour the mixture over the bottom crust, dot with butter and cover with the frozen disk. Brush the surface with egg wash.

Bake until the filling begins to bubble out of the vents and the top crust is golden brown, about 45 minutes. Remove from the oven and cool for 1 to 2 hours to let the filling set before serving.