

Sour Cherry Pie

Our Sour Cherry Pie features a flaky pie crust and a delicious berry filling with a hint of almond and vanilla. A classic, timeless recipe, than will leave you craving for more.

Pie crust

325g flour
230g butter
100 ml water
pinch of salt

METHOD. Combine the flour and salt in a food processor, then add the butter. Mix until the butter transforms into crumbs, then gradually add the water. Avoid overmixing to prevent the butter from warming too much. If the dough is too sticky, add more flour; if it's too dry, add extra water. Let the dough rest in the fridge overnight. Dust your countertop with flour and roll out the dough slightly larger than your baking tin.

Sour cherry filling

1kg frozen sour cherries
250g granulated sugar
25g cornstarch
1 tsp almond extract
1 tsp vanilla extract
10ml lime juice

METHOD. Combine the sour cherries with the sugar and lime juice in a pot, and simmer until the cherry juices are released. Dissolve the cornstarch in a bit of water and add it until the mixture begins to thicken (about 5 minutes). Remove the pot from the heat and stir in the almond and vanilla extract. Mix thoroughly. Allow to cool.

Assemblage

METHOD. Roll out the dough and line the pie dish, then add the sour cherry filling and decorate as desired. Bake at 220°C for 15 minutes, then reduce the oven temperature to 190°C and bake for an additional 50 minutes.

Notes
