



# recipe card



DIFFICULTY

## STRAWBERRY PIE

### ingredients

#### Sweet Shortcrust Pastry (Pâte sablée)

- 250 g flour → 2 cups all-purpose flour
- 125 g softened butter, diced → 1 stick + 1 tbsp unsalted butter
- 3 egg yolks (or 2 yolks and 5 cl cold milk → 3 tbsp cold milk)
- 80 g powdered sugar → ⅓ cup powdered (confectioners') sugar
- 1 pinch fine salt

### directions

1. Sift the flour with the powdered sugar and salt. Make a well in the center.
2. Add the butter cubes. Mix quickly until the cubes are coated with flour. Then rub the dough between your floured hands until you get a fine, sandy texture.
3. Make a well again, pour in the beaten egg yolks. Mix again lightly with your fingertips.
4. Crush the dough several times with the palm of your hand on the work surface, pushing it forward.
5. Form a ball, lightly flour it, and wrap it in a cloth (or plastic wrap). Chill until ready to use.
6. Blind bake: Bake at 350°F (180°C) for 20–25 min until lightly golden. Let cool completely.

### ingredients

#### Pastry Cream (Crème pâtissière)

- 50 cl milk → 2 cups milk
- 4 egg yolks
- 40 g flour → ⅓ cup all-purpose flour
- 20 g cornstarch → 2 ½ tbsp cornstarch
- 80 to 100 g sugar → ⅓ to ½ cup granulated sugar
- 2 vanilla beans (or can substitute with extract)
- 1 pinch of salt

### directions

1. Bring the milk to a boil with the salt and the vanilla beans (split lengthwise) in a heavy-bottomed saucepan.
2. Remove from heat, cover, and let infuse for 20 minutes. Remove the beans, then reheat the milk.
3. Whisk the egg yolks with the sugar until the mixture is pale and fluffy. Incorporate the sifted flour and cornstarch. Gradually pour in half the hot milk.
4. Return everything to the saucepan. Thicken over medium heat, stirring constantly, letting it boil for about 2 minutes.
5. Transfer to a bowl and let cool.

*To prevent a skin from forming, place a small knob of butter on the surface, or press plastic wrap directly onto the cream.*



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### *assemble the pie*

#### *ingredients*

- 1lb (450 g) fresh strawberries (or raspberries, blueberries, kiwi, peaches, etc.)
- Optional: 2–3 tbsp apricot jam (for glaze)

#### *directions*

1. Spread the cooled pastry cream evenly inside the baked tart shell.
2. Arrange halved strawberries (or other fruit of choice) neatly on top.
3. (Optional glaze): Warm apricot jam with 1 tsp water, strain if needed, then brush lightly over the fruit for a glossy finish.
4. Chill for 30 minutes before serving.