

BALLINGHAM LATTICED APPLE PIE

Ingredients

For the filling:

1 kg Bramley apples or Cooking apples
200g wild blackberries
140g Muscovado sugar
½ tsp cinnamon
¼ tsp ginger
3 tbsp flour

For the pastry:

225g butter
50g golden caster sugar
2 eggs
350g plain flour
Pinch of salt

METHOD:

Peel, quarter, core and slice the apples about 5mm thick. Mix the Muscovado sugar, cinnamon, ginger and flour in a bowl and add the sliced apples and the blackberries. (Squeeze of half lemon juice optional here, I like mine a bit sharper). Mix it all together.

For the pastry, beat the butter and sugar in a large bowl until mixed. Break in one egg and just the yolk of the other egg, keeping the white for glazing later. Stir together until the mixture looks a bit like scrambled egg. Add the flour, a third at a time and a pinch of salt until it's all incorporated then finish gathering it together with your hands. Gently work the dough into a ball, wrap in cling film and chill for 45 mins.

After the pastry has chilled, heat the oven to 180c. Cut off a third of the pastry and keep it wrapped while you roll out the rest to 4mm thick and use this to line a pie tin – 20-22cm round and 4cm deep – leaving a slight overhang.

Roll the remaining pastry to a rectangle (4mm thick) and cut strips out of it. Pile the filling into the pastry-lined tin and pat them down (not too tight). Lightly beat the egg white and brush around the pastry rim and place the strips in the lattice pattern to cover the pie.

Pressing the edges together to seal. Trim the edge with a sharp knife. Brush it all with the egg white and sprinkle with caster sugar. Bake for 40-45 mins, until golden, then remove and let it sit for 5-10 minutes. Serve while still warm from the oven with softly whipped cream, custard or vanilla ice cream.

Gabor Katona, Head Chef Castle House

Below the Ballingham Apple Trail, from Ballingham Hall farm orchard to Castle House and chef's pie!

