

Blueberry Pie with a Lattice Crust

Makes 1 pie

2 recipes of pastry dough (see recipe)

18 ounces fresh blueberries

½ cup granulated sugar, more for dusting the crust

2 tablespoons lemon juice

1 packed teaspoon lemon zest

2 tablespoons cornstarch

1/8 teaspoon salt

Egg wash (1 egg lightly beaten with a little water or milk)

Special equipment: pastry brush, 9-inch pie plate, baking or pizza stone, aluminum foil, pastry wheel

Place a large baking stone on a rack in the bottom third of the oven and preheat the oven to 425 degrees. Combine the blueberries, sugar, lemon juice, lemon zest, cornstarch, and salt in a large bowl and toss to combine. Let the blueberry mixture sit for at least 10 minutes.

On a lightly floured surface, roll out the chilled pastry dough for the bottom crust to ¼-inch thickness. Using your rolling pin, transfer the dough from the counter to the 9-inch pie plate. Trim around the edges as needed and patch up any holes. Pour the blueberry mixture on top of the pastry dough in the pie plate. Trim the excess dough and brush the edge with the egg wash. Place the pie in the fridge while working on the top crust.

On a lightly floured surface, roll out the pastry dough for the top crust to ¼-inch thickness. Use a pastry wheel to cut ¾-inch wide long strips of dough. Arrange half the strips evenly over the filling. Carefully pull back every other strip a little past the center and place another strip perpendicular on top. Pull the turned back strips over the perpendicular strips and then pull back the strips that weren't pulled back the first time around. Repeat this process, weaving new strips perpendicularly, until the pie is covered. For a pie where you can see the filling between the lattice, allow some space between strips. For a pie with a tight lattice, do not leave any space between the strips.

Brush the lattice with the egg wash and sprinkle with granulated sugar. Chill in the fridge for twenty minutes if the pie dough seems soft. Place a piece of foil on the baking stone and place the pie atop it. Bake for 45 to 55 minutes or until the blueberry filling is slowly bubbling. Carefully remove the pie from the oven and allow it to cool before serving.

Pastry Dough

Makes one 9" pie crust (double for pies with a top and bottom crust)

1 1/4 cups all-purpose flour
1/4 teaspoon salt
8 tablespoons cold unsalted butter
5 tablespoons ice cold water

In a large bowl, whisk together the flour and salt. Use two forks or a pastry blender to cut the butter into the flour mixture until the fat is in small lumps. Sprinkle the ice-cold water over the flour mixture and use a fork to pull the mixture together. Add up to 1 more tablespoon of water, in teaspoonfuls, if the dough is not coming together.

Turn the dough out on the counter and, working quickly, mold it into a large ball. Press the ball into a 5-inch disc. Wrap the dough with plastic wrap and refrigerate it for at least thirty minutes and up to one day. Use according to the recipe.