

Jenna's Blackberry & Apple Pie

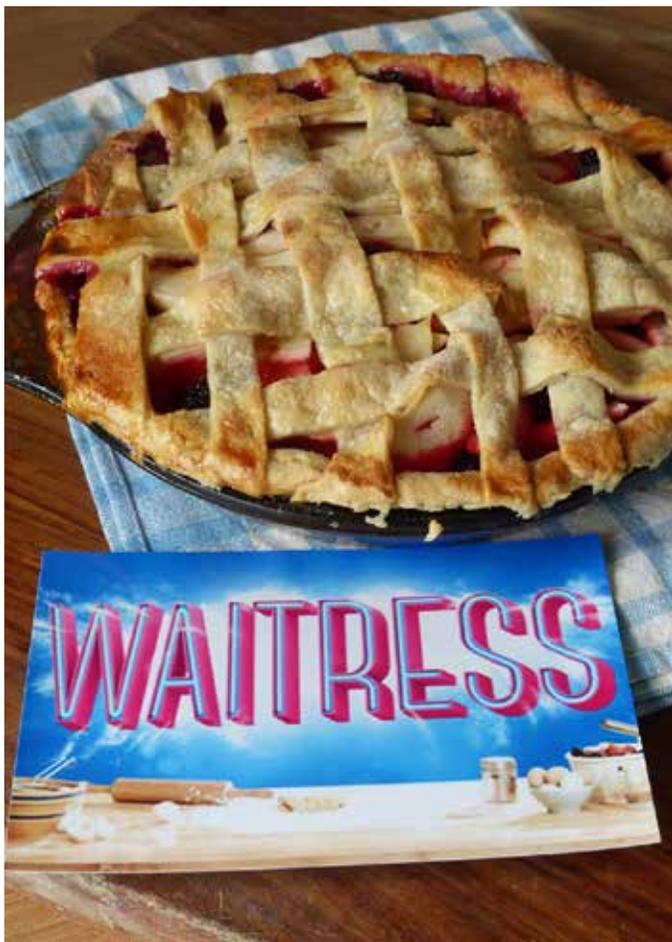
Inspired by Waitress

About the show

Inspired by *Waitress*, I have come up with a recipe for Jenna's Blackberry & Apple Pie, the perfect bake to get your teeth into if you've had a stressful day. Based on the 2007 film,

Waitress tells the story of Jenna, a waitress and pie maker, at Joe's Diner. Stuck in a small town in a loveless marriage, Jenna escapes the world by baking up eccentric pie fillings for customers. When unexpectedly she falls pregnant after a drunken night with her abusive husband, she begins an affair with Dr Pomatter, the doctor who is assigned to her during her pregnancy. Stuck in what seems an impossible situation, Jenna begins a journey to discover herself again by entering a pie contest to create a new life for herself and her new baby.

Written by American singer-songwriter Sara Bareilles and produced by an all female creative team, the show premiered on Broadway in 2016 and since then, has continued to warm the hearts of audiences with its story of love and baking.



Notes on the recipe

Everyone has their own recipe for the perfect pie, using different kinds of pastry and designs. This is my take on a perfect pie with a shortcrust pastry and fruit filling. If you can't get your hands on blackberries, you can use more apple slices, or you can swap the apples for blueberries or another fruit of your choice.



Ingredients

Makes one pie

For the pastry

8 oz (225g) plain flour, plus extra to roll out the pastry

A pinch of salt

4 oz (125g) salted butter, chilled, plus a little extra to grease the pie dish

2 - 5 tbsps. ice cold water

For the filling

2 medium sized bramley apples (or 3 granny smiths)

220g blackberries

3 oz (75g) caster sugar, plus an extra tbsp. to sprinkle over the top

An egg yolk, to glaze with

Equipment

A shallow pie dish

A rolling pin

A fork

A tablespoon

A large mixing bowl

Greaseproof paper

A sharp knife

A peeler

A sieve

A pastry brush

A table knife



How to make the bake

1. To make the pastry, sift the flour and salt into a large mixing bowl, from a height, to get as much as air in as possible. Add the butter and rub in with your finger tips. (ESB Top Tip : The trick to crumbly pastry is cold ingredients. To make the butter extra cold, cut into cubes half an hour before, and leave in the fridge until you need it.) When the mixture is crumbly and looks like coarse breadcrumbs, add icy water, a couple of tablespoons at a time, and mix in with a fork till the mixture comes together in clumps. Then use your hands to bring the dough gently together. When you have made the dough, cut it in half, wrapping each half in greaseproof paper before chilling it for 30 minutes.





2. While the pastry is cooling and resting, make a start on the apples. Peel, and cut into four around the core before cutting into fine slices. (ESB Top Tip : To stop the apples turning brown, put the slices of apple into a bowl of tap water with a little lemon juice squeezed in, while you roll out the pastry.)

3. Take one half of the pastry and roll out to a rough circle about an inch larger than your pie dish. Butter the pie dish with a little extra butter and then place the rough circle into the dish. (ESB Top Tip : To get the pastry into the corners without tearing it, pull off some of the overhanging pastry, scrunch into a ball and use it to gently press the pastry into the corners instead of your fingers.) When you have lined the dish, cut off the excess pastry, leaving a small amount around the edge. Prick with a fork and leave to one side while you make the filling.

4. Preheat the oven to 190°C. To make the filling, drain the apples and add the blackberries and caster sugar, mixing gently till the fruit is coated in sugar. Place the filling into the prepared dish, making sure each corner is filled with fruit. Then take the second half of the pastry out of the fridge and roll into a rough rectangle the size of the pie dish, or slightly larger. Use a table knife to cut 5cm ribbons of dough. Take five ribbons of the dough and place across the pie horizontally. Then carefully fold back the 2nd and 4th ribbons, and place another ribbon vertically across them. Gently fold back the 2nd and 4th ribbons to their original place and then fold back the 1st, 3rd and 5th ribbons before placing a second ribbon vertically across the pie. Continue this process over the entire pie until it is covered with a lattice pattern.

5. Beat together your egg yolk and one tsp of water and brush over the top of the pie lattice. Sprinkle on the extra sugar and then bake in the preheated oven on a baking tray (to catch any overflow liquid!) for 30 - 40 minutes until the top is golden brown and the apple slices are tender enough to let a sharp knife go through easily.

6. Leave to cool for 10 - 20 minutes before serving a slice with a large dollop of clotted cream. The perfect bake if you're having a stressful day!

