Fruit pie

Recipe by V-ZUG Ltd.



Fruit piewith nectarines and bilberries

Preparation	30 Mins
Resting time	30 Mins
Cooking time	55 Mins
Piece	8
Appliance	Combair V6000 45 from 2021

Sweet shortcrust pastry

300 g white flour

75 g sugar

½ tsp salt

175 g butter, cold, cut into cubes

1 egg

Filling

1 kg nectarines

200 g bilberries

50 g sugar

2 tbsp cornflour

1 unwaxed lemon, some grated zest and juice

Shaping

Butter for greasing

Flour for rolling out

2 tbsp ground almonds

2 tbsp cane sugar

Sweet shortcrust pastry

Mix the flour, sugar and salt together, then rub in the butter with your fingertips until the mixture resembles breadcrumbs. Add the egg and quickly work into a dough.

Cover and refrigerate for 30 minutes.

Filling

Cut the nectarines into 1 cm cubes and mix in a bowl with the other ingredients.

Shaping

Butter the springform tin.

On a floured work surface, roll out 2/3 of the sweet shortcrust pastry into a round about 5 mm thick. Line the springform tin with the rolled-out pastry and press into the bottom and 5 cm up the sides. Prick the pastry base with a fork. Scatter the almonds on top.

Turn the filling into the pastry case and spread evenly.

Roll out the rest of the pastry until it is about 5 mm thick and cut into 1 cm strips. Place the strips on top of the filling in a lattice pattern. Crimp the edges of the pie. Sprinkle over cane sugar.

Baking

Preheat the cooking space to 180 °C using the PizzaPlus mode.

Bake the cake on a wire shelf in the middle shelf position for 55 minutes.

Take the fruit pie out of the tin and allow to cool on a wire rack.

Cooking steps

(Pre-)heat cooking space to 180 °C with PizzaPlus

Action

PizzaPlus 180 °C for 55 Mins

Tips

Other stone fruits, depending on the time of year, can be used in place of nectarines.

Accessories

ø 26 cm springform tin

Wire shelf

Additional information

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