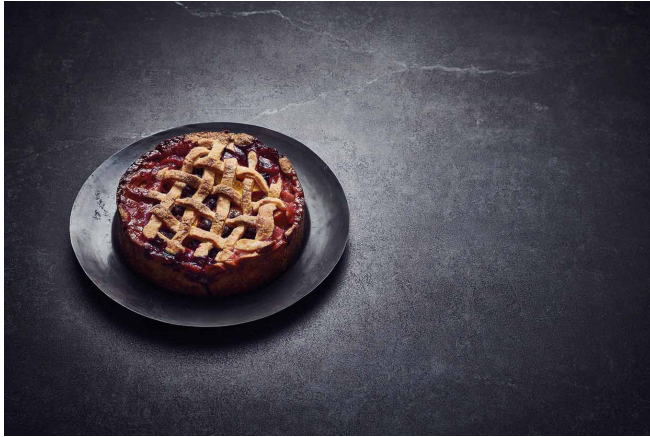




# Fruit pie

Recipe by V-ZUG Ltd.



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

Fruit pie with nectarines and bilberries

## Sweet shortcrust pastry

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- 300 g white flour
- 75 g sugar
- ½ tsp salt
- 175 g butter, cold, cut into cubes
- 1 egg

## Filling

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- 1 kg nectarines
- 200 g bilberries
- 50 g sugar
- 2 tbsp cornflour
- 1 unwaxed lemon, some grated zest and juice

## Shaping

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- Butter for greasing
- Flour for rolling out
- 2 tbsp ground almonds
- 2 tbsp cane sugar





## Sweet shortcrust pastry

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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

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

## Shaping

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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

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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

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

**Action**

**PizzaPlus 180 °C for 55 Mins**

## Tips

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

## Accessories

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ø 26 cm springform tin

Wire shelf

