

BLUEBERRY PIE WITH BUTTERMILK, LEMON AND GINGER

INGREDIENTS

for the pastry:

2 1/2 cups all purpose flour

1 tablespoon sugar

3/4 teaspoon salt

10 tablespoons (1 1/4 sticks) chilled unsalted butter, cut into 1/2-inch pieces

1/3 cup chilled solid vegetable shortening, diced

6 tablespoons (or more) ice water

for the filling

2 pounds fresh blueberries

2/3 cup granulated sugar

3/4 cup buttermilk

1/4 cup corn starch

zest of one lemon

2 teaspoons vanilla paste

2 1/2 teaspoons ginger, grated

1/4 teaspoon salt

1 tablespoon milk

1 egg yolk

2-3 tablespoons granulated sugar

DIRECTIONS

Blend flour, sugar and salt in processor. Add butter and shortening and cut in using pulse function until mixture resembles coarse meal. Add 6 tablespoons ice water and process until moist clumps form, adding more water by teaspoonfuls if dough is dry. Gather into ball; divide into 2 pieces. Flatten each into disk. Wrap each in plastic; chill 2 hours. This can be done up to a few days ahead.

In a work bowl, mix together the sugar, buttermilk, corn starch, lemon zest, vanilla bean paste, ginger, and salt. Whisk until well combined. Add blueberries and gently mix until well combined. Combine egg yolk and milk in a small bowl to make an egg wash.

Preheat oven to 400F.

Roll out one dough disk on floured surface to 12-inch round. Transfer to 9-inch-diameter pie dish or tart pan. Fold edge under, forming high-standing rim; crimp. Add filling. Roll out second dough disk on floured surface. Cut out long thin strips for your lattice top (I made some braided embellishments as well, but you don't have to. Make a lattice top, brush with the egg wash and sprinkle with the granulated sugar.

Place pie on a rimmed baking sheet (to catch any juices if the pie overflows) and place in oven and bake pie 20 minutes. Reduce oven temperature to 375F. Continue baking until juices bubble thickly between the top rounds and crust is deep golden, covering edges with foil if browning too quickly, about 1 hour. Let pie cool a minimum of 2 hours before cutting. This is important as the pie filling will be pretty loose. If you want to serve warm pie, reheat pieces individually.