

Strawberry Rhubarb Pie

Adapted from Smitten Kitchen



Pie is Kristen's absolute favorite dessert. So much so that she and her hubby even ditched the cake at their wedding and had pie instead. Each spring, when her mother-in-law's huge rhubarb patch goes crazy, she snags enough for a few Strawberry Rhubarb pies, and this is the recipe she uses:

Ingredients:

Crust:

*Makes enough dough for one double-, or two single-crust pies.

2 1/2 cups (315 grams) flour

1 tablespoon (15 grams) sugar

1 teaspoon (5 grams) table salt

2 sticks (8 ounces, 225 grams tablespoons or 1 cup) unsalted butter, very cold

1/2-3/4 cup of ice cold water

Filling:

3 1/2 cups (about 1 1/2 pounds, untrimmed) rhubarb, cut into 1/2-inch thick slices

3 1/2 cups (about 1 pound) strawberries, hulled and sliced if big, halved if tiny

1/2 cup granulated sugar

1/4 cup light brown sugar

1 tablespoon lemon juice

1/4 teaspoon salt

1/4 cup quick-cooking tapioca

2 tablespoons unsalted butter, cut into small pieces

1 large egg yolk beaten to blend with 1 teaspoon water (for glaze)

Directions:

Make Pie Crust:

Fill a one cup liquid measuring cup with water, and drop in a few ice cubes; set it aside. In a large bowl, whisk together flour, sugar and salt.

Dice two sticks of very cold unsalted butter into 1/2-inch pieces. Sprinkle the butter cubes over the flour mixture and begin working them in with a pastry cutter until the butter pieces are the size of tiny peas.

Drizzle 1/2 cup of the ice-cold water over the butter and flour mixture. Use a rubber or silicon spatula, gather the dough together. You'll probably need an additional 1/4 cup of cold water to bring it together, but add it a tablespoon as a time.

Once you're pulling large clumps with the spatula, take it out and get your hands in there (see how that big bowl comes in handy?). Gather the disparate damp clumps together into one mound, kneading them gently together, just until the dough is all one ball.

Divide the dough in half, and place each half on a large piece of plastic wrap. I like to use the sides to pull in the dough and shape it into a disk. Let the dough chill in the fridge for one hour, but preferably at least two, before rolling it out.

Assemble the Pie:

Preheat oven to 400 degrees. On a well-floured counter, roll half of pie dough into a 12-inch circle and carefully transfer to a 9-inch pie plate.

Stir together rhubarb, strawberries, sugars, lemon, salt and tapioca in a large bowl. Mound filling inside bottom pie crust and dot with bits of unsalted butter. Roll second half of pie dough into an 11-inch circle and cut decorative slits in it or cut it into strips for a lattice top (as shown above.) Transfer your top to center over the pie filling. Trim top and bottom pie dough so that their overhang beyond the pie plate lip is only 1/2-inch. Tuck rim of dough underneath itself and crimp it decoratively.

Transfer pie to a baking sheet and brush egg yolk mixture over dough. Bake for 20 minutes then reduce temperature to 350 degrees and bake for an additional 25 to 30 minutes, until the pie is golden and the juices bubble visibly.

Transfer pie to wire rack to cool. When fully cooled (several hours later) the juices gel.

Links:

<http://smittenkitchen.com/blog/2008/05/strawberry-rhubarb-pie/>

<http://smittenkitchen.com/blog/2010/06/strawberry-rhubarb-pie-improved/>

<http://smittenkitchen.com/blog/2008/11/pie-crust-102-all-butter-really-flaky-pie-dough/>