

rhubarb ginger pie

(spelt pie crust from yossy arefi's sweeter off the vine)

ingredients

for a 24 cm double-crust pie

175 gr spelt flour
165 gr all-purpose flour
1 tsp salt
255 gr unsalted butter, cubed
and frozen
120 ml ice water
1 tbsp apple cider vinegar

for the filling

800 - 1000 gr rhubarb, cut into
2 cm pieces
100 gr light brown sugar
100 gr granulated sugar
1 tbsp + 1/2 tsp freshly grated
ginger
juice of 1/2 lemon
15 gr unsalted butter
1 tbsp + 1 tsp cornstarch

to finish

1 tbsp all-purpose flour
1 tbsp granulated sugar
1 egg, lightly whisked
demerara or raw cane sugar

how to

for the pie crust

1. In a large bowl, whisk together spelt flour, all-purpose flour and salt. Add cubed, frozen butter and toss so as to coat each butter cube in flour. With your fingers, a pastry cutter or in a food processor, cut butter into the flour. You want to create flat, thin sheets of butter ranging from the size of oat flakes to the size of peas.

2. In a measuring cup or small bowl, combine ice water and vinegar. Sprinkle about 6 tbsp of the liquid onto the butter-flour mixture and gently toss with your fingers or a fork to distribute the water. Keep adding the ice water 1 tbsp at a time until the dough comes together. You have added enough water when you can pick up a handful of the dough and squeeze it together without it falling apart. (I ended up using practically all of the water.)

3. Dump dough out onto a clean work surface and divide into 2 equal parts. Press each half into a disk, wrap in cling film and refrigerate for at least 2 hours, preferably overnight.

4. When ready to assemble the pie, lightly grease your pie tin and remove one disk of dough from the refrigerator. On a lightly floured work surface, roll out the dough into a circle of about 30 cm in diameter and 3 mm in thickness. After every few strokes, lift up the dough and rotate it 45°. This will ensure you roll it in every direction and that it doesn't stick to your work surface. Dust with a little extra flour when necessary.

5. Drape dough over your rolling pin and gently lift it from the work surface. Center the dough into the pie tin and use the back of your finger to press it into the border of the tin. Return prepared pie crust to the refrigerator.

6. Repeat step 4 with the second disk of dough. After you've rolled the dough, cut it into strips for the lattice. You can go as fine or wide as you like, but remember that a wider lattice is less fussy to arrange. Arrange strips of dough on a lightly floured baking sheet and return to the refrigerator.

for the filling

1. While the prepared pie crust chills, combine rhubarb, both sugars, ginger and lemon juice in a large bowl. Toss and transfer to a fine mesh sieve set over the large bowl. Allow to macerate at room temperature for about 30 minutes. The mixture should release about 1/4 cup of liquid.

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(continued)

2. Transfer liquid to a small saucepan and add the 15 gr of unsalted butter. On medium-low heat, cook down the liquid until it is reduced to about half. It should be a thick, slightly caramelized syrup. In the meantime, toss rhubarb with cornstarch.

3. When the liquid is cooked down, pour it over the rhubarb and toss. The syrup may harden upon contact with the rhubarb, but it will melt and spread out again in the oven.

to assemble the pie

1. Remove lined pie tin from the refrigerator and sprinkle the bottom with 1 tbsp of flour and 1 tbsp of sugar. This will bind the juices and protect the bottom from any excess liquid. Dump rhubarb into the pie and arrange lattice on top. Trim the crust, press both crusts together and fold over the edges, crimping as you please.

2. Allow the pie to rest in the refrigerator for at least 15 minutes. In the meantime, preheat oven to 210°C and put a rimmed baking sheet - one that can hold your pie tin - on the lower rack.

3. When the oven is preheated, remove the pie from the refrigerator and brush the top with egg wash, making sure not to drag any of the filling onto it. Finish with a sprinkle of demerara or raw cane sugar.

4. Put the pie onto the preheated baking sheet and bake for 20-25 minutes, until the crust is set and starting to color. Lower the temperature to 190°C and bake for an additional 25-30 minutes, until the pastry is golden brown and the juices are bubbling throughout.

5. Transfer pie to a wire rack and allow to cool completely before serving.