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FILLES
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MADELEINE

vanilla roasted cherry pie

(crust adapted from Yossy Arefi's *Sweeter Off The Vine*)

ingredients

for one 24 cm/9 inch pie

for the crust (makes enough for a double lidded pie)

170 gr all-purpose flour
170 gr whole wheat flour
1 tsp salt
255 gr unsalted butter, cold and cubed
1 tbsp apple cider vinegar
120 ml (8 tbsp) ice water

for the filling

1 kg cherries, pitted and halved
6 tbsp maple syrup
2 vanilla beans
30 gr unsalted butter
1 tbsp cornstarch

for the crumble

60 gr all-purpose flour
100 gr granulated sugar
40 gr rolled oats
1/4 tsp salt
55 gr unsalted butter, cubed
60 gr walnuts, chopped

to finish

1 tbsp all-purpose flour
1 tbsp granulated sugar
1 egg, lightly whisked

how to

for the crust

1. In a large bowl, whisk together both flours 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 plastic wrap and refrigerate for at least 2 hours, preferably overnight. You will need only one half of the dough for this recipe, so feel free to freeze to second one.

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 for a minimum of 30 minutes.

for the filling

1. Preheat oven to 200°C.

2. In a baking dish large enough to hold all of the cherries in a single layer, combine cherries and maple syrup. Split both vanilla beans in half lengthwise and use the back of your knife to scrape out the seeds. Add both the seeds and the pods to the cherries. Roast in the oven for 5 to 10 minutes, until juicy and fragrant.

3. Place a fine-mesh sieve over a bowl and pour the cherries and all of their juices into the sieve. Let sit for a couple of minutes so as to

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(continued)

release all of the juices and allow the cherries to cool. The mixture will release about 1/2 cup of liquid.

4. In a small saucepan over medium heat, cook down the juices together with the butter, until thick and syrupy, about 10-15 minutes. Occasionally swirl the pan around to avoid burning.

5. Meanwhile, remove the vanilla bean pods from the cherries. Stir 1 tbsp of cornstarch into the cherries until all traces of it have disappeared. When syrup is ready, add it to the cherries and stir to combine.

for the crumble

1. In a small bowl, combine flour, sugar, oats and salt. Use your fingers to work in the butter, until well-distributed and crumbly.

2. Stir in the walnuts.

to assemble

1. Preheat oven to 210°C and put a rimmed baking sheet – one that can hold your pie tin – on the lower rack.

2. 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. Trim the edges, leaving a 2-4 cm overhang, fold them over and crimp. Brush the edges with egg wash.

2. Dump cherries into the pie shell and distribute evenly. Sprinkle the crumble on top, making sure to cover all of the cherries.

3. 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 crumble and pastry are golden brown and the juices are bubbling throughout.

4. Transfer pie to a wire rack and allow to cool completely before slicing.