

## **Pie Dreams by Amanda Weber**

Pie Crust

6 tablespoons butter, chilled

2 tablespoons lard, chilled

1 cup all-purpose flour, plus extra for rolling dough

1/2 teaspoon table salt

1/4 cup ice water, in spritz bottle

Approximately 32 ounces of dried beans, for blind baking

Place butter and lard in freezer for 15 minutes. When ready to use, remove and cut both into small pieces.

In the bowl of a food processor, combine flour and salt by pulsing 3 to 4 times. Add butter and pulse 5 to 6 times until texture looks mealy. Add lard and pulse another 3 to 4 times. Remove lid of food processor and spritz surface of mixture thoroughly with water. Replace lid and pulse 5 times. Add more water and pulse again until mixture holds together when squeezed. Place mixture in large zip-top bag, squeeze together until it forms a ball, and then press into a rounded disk and refrigerate for 30 minutes.

Preheat oven to 425 degrees F.

Place 2 metal pie pans in the refrigerator to chill.

Remove dough from refrigerator. Cut along 2 sides of the plastic bag, open bag to expose dough, and sprinkle both sides with flour. Cover again with plastic and roll out with a rolling pin to a 10 to 11-inch circle. Open plastic again and sprinkle top of dough with flour. Remove pie pans from refrigerator and set first pan on top of dough. Turn everything upside down and peel plastic from bottom of dough. Place second pan upside down on top of dough and flip again. Remove first pan from atop dough. Trim edges if necessary, leaving an edge for meringue to adhere to. Poke holes in dough and place in refrigerator for 15 minutes.

Place a large piece of parchment paper on top of dough and fill with dry beans. Press beans into edges of dough and bake in the oven for 10 minutes. Remove parchment and beans and continue baking until golden in color, approximately 10 to 15 minutes longer. Remove from oven and place on cooling rack. Let cool completely before filling.

## Dark Chocolate Sea Salt Tart with Red Wine Caramel Sauce

14 ounces dark chocolate, cut into chunks

10 ounces heavy whipping cream

5 tablespoons butter, cubed

1 teaspoon sea salt

### Instructions

Preheat oven to 350 degrees.

Add chocolate chunks to large mixing bowl and top with butter. Heat the heavy cream in microwave safe container for 2 minutes and 30 seconds. Pour over the chocolate and butter. Do not stir. Cover with plastic wrap and let sit for 5 minutes. Using a wire whisk, mix until smooth. Pour into cooled crust and spread evenly with spatula. Sprinkle sea salt over the top and cool overnight.

### Red Wine Caramel Sauce

1 cup dry red wine

1 ¼ cups sugar

¼ cup water

2 tablespoons heavy cream

### PREPARATION

Bring wine, sugar and water to a boil in a 2-quart heavy saucepan over moderate heat, stirring until sugar is dissolved. Boil, without stirring, washing down any sugar crystals on side of pan with a pastry brush dipped in cold water, until syrup turns pale golden. Continue to cook caramel, swirling pan, until deep golden.

Remove from heat, then carefully pour cream down side of pan (caramel will vigorously steam and harden). Stir until caramel is dissolved and sauce is thickened, about 5 minutes.

## Blueberry-Ginger Double Crust Pie

### 1 Pie Crust Recipe

All-purpose flour (for surface)

1¼ cups granulated sugar

¼ cup cornstarch

1 tablespoon finely grated lime zest

1 tablespoon finely grated peeled ginger

Pinch of kosher salt

2 pounds fresh blueberries (about 6 cups)

¼ cup fresh lime juice

1 large egg

2 tablespoons demerara sugar

Preheat oven to 350°. Roll out a disk of dough on a lightly floured surface to a 13" round. Transfer round to a parchment-lined baking sheet and chill while you roll out remaining disk of dough to a 13" round. Stack on top of the first round of dough, separating with a sheet of parchment. Chill while you prepare filling.

Combine granulated sugar, cornstarch, lime zest, ginger, and salt in a large bowl, rubbing together with your fingertips to release oils in zest and evenly distribute ingredients. Add blueberries and lime juice and toss to coat.

Beat egg with 1 tsp. water in a small bowl just to blend. Using your hands, or wrapping dough around a floured rolling pin if you're nervous, carefully transfer 1 round of dough to a 9" pie dish. Lift up edges and allow dough to slump down into dish. Scrape in blueberry filling along with any accumulated juices in bowl. Brush edge of dough with half of egg wash, then using parchment, carefully transfer remaining round of dough to pie, placing over filling.

Working your way around the circumference, press edges of dough together to seal. Crimp with a fork. Trim excess dough with kitchen shears so there is no overhang. Cut several about 3"-long slits into top of pie, avoiding edge. Brush dough with remaining egg wash; sprinkle with demerara sugar.

Place pie pan on a foil-lined rimmed baking sheet (juices may bubble over—this is what the foil is for). Bake until crust is deep golden brown on top and bottom and juices are bubbling, about 1 ½ hours. Transfer pie to a wire rack and let sit at least 4 hours before slicing.