

Soggy
Bottoms

Martha Collison
Cherry and marzipan pie



Ingredients:

For the pastry:

200g	plain flour
20g	ground almonds
35g	icing sugar
125g	cold butter, diced
1	egg separated

For the filling:

700g	black cherries, fresh or frozen, pitted
100g	caster sugar
½	lemon
2 tbs	corn flour
150g	marzipan
1 tbs	ground almonds
1 tbs	caster sugar, for sprinkling

There is no hiding from the fact that making a pie from scratch requires a certain level of effort, so when I decide to invest time in making one it has to be good. Ladies and Gentlemen, this pie is definitely worth it. Cherry and almond is a flavour combination that has stood the test of time, so sprucing up a classic by adding little pockets of melted marzipan is sure to be a hit with any bakewell tart lovers. I adore how the sticky, dark red cherry filling bubbles up between the lattice squares. The cooler your pastry is, the easier it will be to create the lattice strips, so don't skip this stage.*

Method:

- 1 Place the flour, almonds and icing sugar into a large bowl and mix all the ingredients together until they are well combined. Add the butter into the bowl of dry ingredients and rub the cubes into the flour until you get a mixture that looks like fine breadcrumbs.
- 2 Add the egg yolk (save the white for glazing) and 1 tablespoon of cold water and stir into the flour with a round ended knife. The mixture will start to clump together after you have mixed for a minute or so, but there will still be some flouring patches in the bowl. Turn the contents of the bowl onto a large piece of cling film and knead briefly until all the pastry has come together into a ball. Wrap in cling film and **place in the fridge*** for 30 minutes, or until you are ready to use it.
- 3 Tip the cherries into a large saucepan and add the sugar, lemon juice and corn flour. Stir to combine and simmer for 4–5 minutes, or until the cherries begin to soften. Tip the cherries into a sieve set over a large bowl and leave for 15 minutes to drain off any excess liquid. Chop the marzipan into small cubes.
- 4 Preheat the oven to 190°C/170°C fan/gas 5. Remove the pastry from the fridge and divide into thirds.
- 5 Take two of the thirds and roll out into a circle large enough to cover the base and sides of a 20cm pie dish. It should be about 5mm thick. Drape the pastry over a rolling pin and press into the pie dish, then trim the edges so you are left with a 1cm overhang.
- 6 Sprinkle the ground almonds into the bottom of the pastry lined dish. This will help stop the base of the pie from becoming soggy. Roll out the remaining pastry into a 20cm round, then use a sharp knife or pizza cutter to cut 10 equal sized strips from the dough. If the pastry starts to feel too soft to work with, chill the pastry strips and the pie dish for 15 minutes to help solidify the pastry again.
- 7 When you are ready to assemble, pour the strained cherries into the pie casing. Stir in 2 tablespoons of the strained juice, then push the marzipan cubes into the filling, making sure they are all beneath the surface. Create a lattice across the top of the pie by first layer over 5 horizontal strips. Working quickly, interweave the remaining pastry in the opposite direction by lifting alternate strips and sliding them in. You should create a woven pattern.
- 8 Beat the remaining egg white in a small bowl and brush over the pastry as a glaze. Sprinkle over a tablespoon of caster sugar and bake for 40–45 minutes until the pastry is golden and the filling is bubbling. Allow to cool for a few minutes before serving with cream or ice-cream.