

WILDFIRE[®]

STEAKS, CHOPS & SEAFOOD

Strawberry Rhubarb Pie Classic Pie Crust

2 cups All Purpose Flour
3/4 cup pastry flour
1 Tbsp granulated sugar
1/2 tsp table salt
1/8 tsp baking powder
1 stick +2 Tbsp Butter (chilled, cut into small pieces)
4 Tbsp lard
1/4 cup ice water
2 tsp white vinegar

Mix all dry ingredients together in a mixer with with paddle attachment briefly. Add butter and lard to flour mix and mix slowly until it resembles coarse meal with flecks of pea size pieces of lard and butter. Then mix in water and vinegar until dough comes together. Add a tbsp or two of additional water if dough seems dry. Don't overmix. Take soft dough out of mixing bowl and divide dough by a 1/3 and 2/3 amount and shape each piece of dough into a disc. Chill overnight.

Strawberry Rhubarb Pie Filling

To roll out dough, use all-purpose flour
2 ea pieces of pie dough discs
12 oz. rhubarb slices 1/2" thick
12 oz. quartered strawberries
1 1/2 cups granulated sugar
2 Tbsp tapioca
1 Tbsp all-purpose flour
1/2 tsp lemon zest
1/2 tsp lemon juice
1/2 tsp cinnamon
1 tsp vanilla
3 Tbsp cubed butter
2 Tbsp egg whites
1 1/2 tsp water
4 Tbsp sugar in the raw

Roll out heavier dough disc on table dusted with flour using a rolling pin to 1/4" thick. Carefully set rolled dough in a 9" pie pan. In a stainless steel bowl, combine rhubarb, strawberries, sugar, tapioca, flour, zest and juice, cinnamon and vanilla, and fold together well. Scoop ingredients into rolled out shell. Whisk together egg white and water until mixture begins to get frothy. Brush rimmed part of dough with mixture. Roll out lighter piece of dough to 1/4" thick and lay over ingredients and dough. Secure top piece of dough to bottom and trim off excess dough. Brush remaining egg white water mix on top of pie. Sprinkle with sugar in the raw. Bake in 350° convection oven for 55 minutes. Cool on a rack and serve 2 hours afterwards. Served with vanilla ice cream.