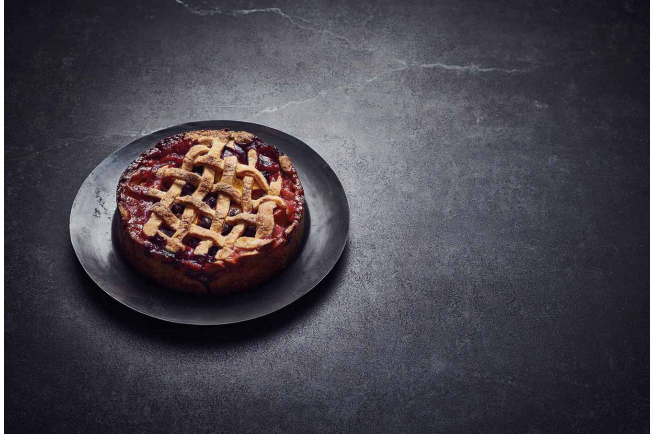




# 水果派

食谱作者 V-ZUG 瑞族



制备过程	30 分钟
等待时间	30 分钟
烘烤的时间：烘烤时间取决于机器	55 分钟
个数	8
电器	Combair V6000 45 自 2021 年

Fruit pie with nectarines and bilberries

## Sweet shortcrust pastry

300 g white flour

75 g sugar

½ tsp salt

175 g butter, cold, cut into cubes

1 egg

## Filling

1 kg nectarines

200 g bilberries

50 g sugar

2 tbsp cornflour

1 unwaxed lemon, some grated zest and juice

## Shaping

Butter for greasing

Flour for rolling out

2 tbsp ground almonds

2 tbsp cane sugar





## Sweet shortcrust pastry

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Mix the flour, sugar and salt together, then rub in the butter with your fingertips until the mixture resembles breadcrumbs. Add the egg and quickly work into a dough.

Cover and refrigerate for 30 minutes.

## Filling

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Cut the nectarines into 1 cm cubes and mix in a bowl with the other ingredients.

## Shaping

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Butter the springform tin.

On a floured work surface, roll out 2/3 of the sweet shortcrust pastry into a round about 5 mm thick. Line the springform tin with the rolled-out pastry and press into the bottom and 5 cm up the sides. Prick the pastry base with a fork. Scatter the almonds on top.

Turn the filling into the pastry case and spread evenly.

Roll out the rest of the pastry until it is about 5 mm thick and cut into 1 cm strips. Place the strips on top of the filling in a lattice pattern. Crimp the edges of the pie. Sprinkle over cane sugar.

## Baking

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Preheat the cooking space to 180 °C using the PizzaPlus mode.

Bake the cake on a wire shelf in the middle shelf position for 55 minutes.

Take the fruit pie out of the tin and allow to cool on a wire rack.

## Cooking steps

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将发酵桶预加热 **PizzaPlus** 到 **180 °C**

操作

在 **PizzaPlus** 期间为 **180 55 分钟°C**

## 小费

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Other stone fruits, depending on the time of year, can be used in place of nectarines.

## 配件

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ø 26 cm springform tin

Wire shelf





## 附加信息

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创建时间 04.01.2022

