BLACK CURRANT PIE

Crust:

³/₄ cup all purpose flour

³/₄ cup wholemeal flour

1/4 tsp salt

60 g butter

60 g Olivani

3-4 Tbsp ice water

Filling:

4-6 cups black currants

½ cup sugar

2 Tbsp flour

Topping:

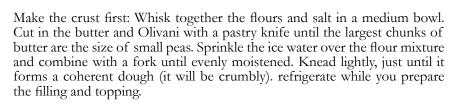
2/3 cup flour

2/3 cup finely chopped walnuts (or rolled oats)

2/3 cup brown sugar

1 tsp cinnamon

75 g butter, melted



Filling: Combine sugar and flour in a small bowl. Mix with stemmed, washed black currents and set aside.

Topping: Combine the flour, walnuts, sugar and cinnamon in a medium bowl. Stir in the butter with a fork until evenly moistened and crumbly.

Roll out the crust and place in a 23 cm pie pan. Pour the filling into the pan and sprinkle evenly with the topping. Bake at 200°C for 30 minutes, then reduce the heat to 170°C and bake another 30 minutes.

* This recipe works just as well with red currants or a mix of black and red. To make individual tarts, double the crust recipe. Cut the rolled-out crust into 9-10 cm rounds and line muffin tins. Makes 24 tartlets.

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