

BLACK CURRANT PIE

Crust:

¾ cup all purpose flour
¾ cup wholemeal flour
¼ 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:

⅔ cup flour
⅔ cup finely chopped walnuts (or rolled oats)
⅔ cup brown sugar
1 tsp cinnamon
75 g butter, melted



Make the crust first: Whisk together the flours and salt in a medium bowl. Cut in the butter and Olivani with a pastry knife until the largest chunks of butter are the size of small peas. Sprinkle the ice water over the flour mixture and combine with a fork until evenly moistened. Knead lightly, just until it forms a coherent dough (it will be crumbly). refrigerate while you prepare the filling and topping.

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