

BERRY & PISTACHIO
HAND PIES

It's best to use fresh fruit for these pies as frozen fruit will give off too much liquid making the pies soggy.

250g (8 ounces) strawberries, chopped
250g (8 ounces) raspberries, chopped
¼ cup (55g) caster (superfine) sugar
2 teaspoons plain (all-purpose) flour
½ cup (65g) finely chopped pistachios
3 sheets frozen shortcrust pastry, just thawed
3 sheets frozen puff pastry, just thawed
1 egg, beaten lightly
2 tablespoons icing (confectioners') sugar

- 1 Preheat oven to 200°C/400°F. Line three large oven trays with baking paper. Place trays in oven to preheat.
- 2 Combine berries, 2 tablespoons of the caster sugar, the flour and half the pistachios in a medium bowl.
- 3 Using a 11cm (4½-inch) heart-shaped cutter, cut out 12 shapes each from shortcrust and puff pastry. Using a 1cm (½-inch) round cutter, cut out rounds from the puff pastry hearts. Refrigerate pastry for 15 minutes.
- 4 Place shortcrust pastry hearts on hot trays about 3cm (1¼ inches) apart. Divide strawberry mixture in centre of each heart. Top with puff pastry hearts; press edges together with a floured fork to seal. Brush lightly with egg, sprinkle with the remaining caster sugar.
- 5 Bake pies for 25 minutes or until pastry is golden brown. Dust pies with icing sugar; sprinkle with remaining pistachios. Serve warm.

prep + cook time 50 minutes (+ refrigeration)
makes 12
tip You can freeze uncooked hand pies for up to 2 months.
serving suggestion Serve with cream.

