

## Blue Gooseberry Pie

Filling to be added to pie shell:

2-1/2 cups prepared fresh or thawed gooseberries

1-1/2 cups fresh or thawed blueberries

2 tsp lemon juice

1 cup granulated sugar

1/4 cup all-purpose flour

1 tsp grated lemon rind

1 pinch salt

1 pinch nutmeg

1 tbsp butter

Glaze:

1 egg yolk

2 tsp granulated sugar

On a generously floured surface, roll out 1 of the pastry discs to scant 1/4-inch thickness. Roll around rolling pin; unroll over 9-inch (23 cm) pie plate, gently pressing in dough to fit. Trim to 3/4-inch overhang. Roll out remaining pastry to scant 1/4-inch thickness for top shell; transfer to rimless baking sheet. Refrigerate pastry and pie shell until firm, about 1 hour.

**Filling:** To prepare gooseberries, top and tail with small knife by cutting away stem and flowers from top of berry then cutting off tail at bottom. In large bowl, toss together gooseberries, blueberries and lemon juice. In small bowl, stir together sugar, flour, lemon rind, salt and nutmeg; sprinkle over berries and toss to coat. Scrape into pie shell. Dot with butter. Brush pastry on rim of pie shell with water; fit pastry top over filling. Trim, leaving 3/4-inch overhang; fold overhang under pastry rim. Seal and flute edge.

**Glaze:** Whisk egg yolk with 1 tbsp water; brush over pastry. Sprinkle with sugar. Cut 4 steam vents in centre. Bake in bottom third of 425°F oven for 15 minutes. Reduce heat to 350°F; bake until golden and filling is bubbly, about 40 minutes. Let cool on rack.