



TREWITHEN DAIRY

GLYNN VALLEY · CORNWALL

BERRIES AND CLOTTED CREAM CORNISH PASTY

DESCRIPTION

It is said that the mighty Cornish pasty was traditionally made with one side meat, the other filled with jam to create a two-course meal. We've deep-filled pasties with berries and cream for a majestic sweet-treat. Perfect for packing on a picnic or enjoying on St Piran's Day.

Makes 6

INGREDIENTS

Pastry

500g Strong Bread Flour
120g Lard
125g Trewithen Dairy Salted Butter
175ml Cold Water
1 egg, beaten

Filling

500g Frozen Berries
250g Caster Sugar
1tbsp Cornflour
1 tbsp Trewithen Dairy Cornish Clotted Cream

METHOD

In a large bowl, rub the butter and lard into the flour until it resembles breadcrumbs. Slowly add the water and knead until the pastry becomes elastic and smooth. Wrap with cling film and chill for at least 3 hours.

In the meantime, heat the frozen berries and sugar together in a pan until the sugar has dissolved. In a cup, mix the cornflour with a splash of cold water - just enough to create a paste when stirred together. Add to the berries and stir in. Chill in the fridge.

Preheat the oven to 160c fan. Line a baking tray with parchment.

Roll out the pastry until half a cm thick. Then, cut 20cm circles - the size of a side plate.

Add the chilled berry mixture to the middle of the pastry. Spoon a dollop of clotted cream on the centre.

Lightly brush the edge of the pastry with water. Fold the other half of pastry over the filling and squeeze the edges firmly together. To crimp, use your index finger and thumb to twist the edge of the pastry over. Tuck the end of the corners underneath.

Place the pasties on a baking tray and glaze each one with the beaten egg.

Bake in the centre of the oven for approx 50 minutes until golden.