

Salt and Serenity

Blueberry Ginger Lime Pie

If you can find wild blueberries it will make an even more exceptional pie.

Makes one 9-inch double-crust pie.

Pie filling recipe, is very slightly adapted, from Bon-Appetit magazine May 2015.
Short crust recipe is from The American Baker cookbook by Jim Dodge.

To thicken the juices I like to use Minit Tapioca or tapioca starch. It is virtually flavorless, readily dissolves into the fruit's exuded juices, and has a neutral texture, exhibiting none of the pastiness of flour or cornstarch. It can be found in the baking section of the supermarket.

Short Crust Dough

8 ounces unsalted butter, very cold, cut into ½ inch cubes

2¼ cups all-purpose flour

1 Tablespoon sugar

¼ teaspoon kosher salt

½ cup ice-cold water

Pie Filling

½ -1 cup granulated sugar (amount of sugar depends on how sweet your blueberries are. If you have wild berries you will need less sugar)

1 tablespoon lime zest (about 2 limes)

¼ cup Minit tapioca or tapioca starch

1 tablespoon freshly grated ginger

¼ teaspoon kosher salt

2 pounds fresh or frozen blueberries (about 6 cups). If you use frozen, do not thaw.

¼ cup fresh lime juice (about 2 limes)

⅓ cup cold water

2 Tablespoons coarse sugar

1. **Make short crust:** Using the paddle attachment on the stand mixer, blend butter and flour at low speed until they resemble a coarse meal. Mix sugar, salt and water and add them to the flour mixture.
2. Stop once, after 30 seconds, to scrape the bowl and paddle. Continue blending only until the dough comes together. The dough will be moist, soft and smooth. Divide dough in half and pat each piece into to a flat wide disc, wrap in plastic wrap and chill for at least an hour or up to 3 days.

3. Take one half of the dough from the fridge. Flour the work surface with all-purpose flour. With a rolling pin, roll dough into a circle, roughly 14 inches in diameter. If the dough sticks, slide a pastry scraper under the dough and dust the surface with more flour.
4. Fold the dough in half and then in half again, to form a wedge. Transfer it to 9-inch Pyrex pie dish and unfold. Press the dough into the dish, leaving some slack to allow for shrinkage.
5. **Prepare pie filling:** Combine sugar, lime zest, Minit tapioca, grated ginger and salt in a large mixing bowl. Use your fingertips to rub everything together to release the oils in the zest and evenly distribute the ingredients. Add blueberries and lime juice and toss to coat. Pour blueberries into prepared bottom crust. Brush edge of bottom crust with cold water.
6. Remove the second disc of dough from the fridge and roll it out the same way, this time into a slightly smaller circle, 12 inches in diameter.
7. Fold this disc into a wedge, place it over the top of the pie, and carefully unfold it, pressing the dough onto the fruit with your hands. Trim the edges of the dough, if necessary, then with your fingers, pinch the edges to seal them together, crimping or shaping the crust as you like. Cut several slits in the top of pie so steam can escape while baking. Freeze the pie for 20 minutes.
8. While pie is freezing, preheat oven to 375°F. Remove pie from freezer after 20 minutes. Brush pie with water and sprinkle with coarse sugar. Place pie on foil lined baking sheet, in case it bubbles over. Bake until bottom and top crusts are deep golden brown and juices are bubbling, about 1 hour and 15 minutes. If top crust is getting too brown, cover loosely with foil. Let pie rest at room temperature for at least 4 hours before slicing, to allow juices to firm up.