

## Pastry Basics ~ The Carême guide to preparing a Pithivier (free form pie)

A Pithivier is a round pie traditionally made with puff pastry; it can be filled with sweet or savoury fillings. While it might look a little tricky it is actually quite easy and an impressive way to serve a large pie. Avoid using a wet filling and if the filling requires pre-cooking make sure it's cool before adding to the pastry. A Pithivier pie is free form and therefore does not require a pie dish.

***To prepare a large pithivier to serve 6 people will require 2 x 375g packs Carême all butter puff pastry***



1. Lightly flour work surface and a rolling pin. Roll first sheet of pastry to a thickness of approximately 3mm and cut a 26cm round circle. Roll the second sheet of pastry to a thickness of approximately 2mm and cut a 32cm circle. Place both pastry circles in the refrigerator to rest for at least 20 minutes or while you prepare the filling.



2. Remove the 26cm circle from the fridge. Place on a baking sheet lined with backing paper. Brush a 3cm border around the outside of the circle with beaten egg yolk.



3. Place your filling in the centre of the circle and smooth into a slightly domed mound within the egg washed border. Remove the 32cm circle from the refrigerator and drape over the filling, press the edges of the two circles firmly together so they are well sealed. Chill in refrigerator for 20 minutes.

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4. To decorate the edge use the back of a knife to draw the pastry in about  $\frac{1}{2}$  cm towards the middle, creating a scalloped look, continue this around the edge at 3cm intervals.



5. Now take the tip of the knife and score each scallop with three small scores.



6. Using the tip of your knife make a hole in the top of the pie for steam to escape.

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7. With the point of a knife mark out faint lines from the top centre of the tart to the base.



8. Glaze all over with beaten egg yolk mixed with a little milk. Bake in preheated oven at 220°C (200°C fan-forced) for 15 minutes then turn down to 200°C (180°C fan-forced) and continue to bake for a further 40 minutes or until pastry is a dark golden brown.

*You will find a recipe for Chicken & Prosciutto Salsa Verde Pithivier in the recipe section of our website.*