Webb Ranch farmers Market
2720 Alpine Road, Portola Valley, CA 94028
Tel: (650) 854-3134 www.webbranchinc.com

Recipes
Desserts/Pies
Organic Berry Pie

Organic Berry Pie

Chef: Jesse Cool (www.cooleatz.com)
Select Item(s): Webb Ranch organic berries (U-Pick or Farmers Market)

Use a variety of berries in this pie. My favorites are blackberries, raspberries, and blueberries. Strawberries are too juicy for this pie, so save them for another recipe. I like to make my pies in a 10″glass pie plate. It allows me to see the crust baking, and I love to hear people ooh and ah over a big old beautiful pie.

Preheat the oven to 350ºF.

Crust
1/2 cup organic whole grain pastry flour
1/2 cup organic whole wheat flour
1 teaspoon ground cinnamon
1 teaspoon organic sugar
1/4 teaspoon salt
1/2 cup organic unsalted butter
1/3 cup ice water

Filling
6 cups fresh berries (blackberries, raspberries, or blueberries) from Webb Ranch
1 1/4 cups organic sugar
3 tablespoons tapioca
Zest of lemon
1 tablespoon organic lemon juiceHarvest

To make the crust
In a large bowl, combine the pastry flour, whole-wheat flour, cinnamon, sugar, and salt. Grate the butter into the flour mixture. Using your hands or a pastry blender, work the butter into the flour mixture until the pieces are about the size of peas.
Add the water, 1 tablespoon at a time, and blend until a soft, moist dough forms. Form the dough into a flat round disk. Wrap in plastic wrap and refrigerate for at least 1 hour.

To make the filling
When the dough is chilled, in a medium bowl, combine the berries, sugar, tapioca, lemon zest, and lemon juice. Toss to coat well.

Place the dough on a well-floured surface and roll to about 1/8″ thickness, turning the dough often to keep it well-floured. Fold the dough in half and place in a 9″ or 10″ pie plate. Turn under and crimp the crust. Spoon the berry filling into the crust. Bake for 1 hour, or until the crust is lightly browned. Place on a rack to cool for at least 30 minutes before slicing. Makes 10 servings.

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