



**COOKING CLASSES**  
AT SUR LA TABLE

**PREP NOW, EAT LATER:  
STAR-SPANGLED PIE WORKSHOP**

WITH SUR LA TABLE CHEF

# Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

## Produce

- 1 pound fresh peaches, nectarines, and/or plums
- 3 cups fresh raspberries, blueberries, or blackberries (18 ounces)

## Dairy

- 1 egg
- 10 ounces unsalted butter (2 1/2 sticks)

## Pantry Items

- Granulated sugar
- All-purpose flour
- Kosher salt
- Cornstarch

## Dry/Canned Goods

- Sparkling sugar, demerara sugar, or granulated sugar

# Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

## Cutlery

- Chef's knife
- Kitchen scissors
- Cutting board

## Hand Tools/Gadgets

- Digital scale (optional)
- Measuring cups and spoons
- Liquid measuring cup
- Mixing bowls (various sizes)
- Rolling pin (French-style preferred)
- Wooden spoon
- Silicone spatula
- Whisk
- Pastry wheel cutter or pizza cutter (optional)
- Ruler
- Pastry brush
- Star cookie cutters

## Appliances

- Food processor or large mixing bowl and pastry blender

## Bakeware

- Pie plate
- Baking sheet

## Other

- Plastic wrap
- Parchment paper

## **Pre-Class Mise en Place and Notes**

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### **All-Butter Flaky Pie Dough**

1. Measure all ingredients and place in refrigerator until instructed to remove.

### **Star-Studded Summer Fruit Pie**

1. Wash and dry produce.

**You will prepare all recipes and assemble your pie. You have the option of baking the pie after class or freezing the pie and baking it later.**

## ALL-BUTTER FLAKY PIE DOUGH

**Yield:** 2, 9-inch pie crusts with extra for decor

This recipe produces a simple, lightly sweetened crust that can be used with all types of fillings. You can make the dough ahead of time, wrap it in plastic and refrigerate for up to 3 days or freeze for up to 3 months. Defrost dough for 24 hours in the refrigerator before use. This recipe is enough for two crusts and extra for decoration or latticework.

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*3 cups plus 2 tablespoons (15 2/3 ounces) all-purpose flour*

*5 tablespoons granulated sugar*

*1 1/4 teaspoons fine kosher salt*

*10 ounces unsalted butter, cold, cut into 1/2-inch cubes*

*1/3 to 2/3 cup of ice water*

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1. **To prepare dough:** Place flour, sugar and salt in the bowl of a food processor or large mixing bowl. By pulsing or using a pastry blender, cut the butter into the flour until the butter is the size of small peas.

2. Sprinkle ice water, 1 tablespoon at a time, over flour mixture. Pulse or stir mixture until large clumps form. When enough water has been added to allow dough to hold together, transfer to a lightly floured work surface. Gather dough together to form a ball. Divide into two equal pieces and flatten dough into 2 disks about 6 inches wide. Cover in plastic wrap and refrigerate for 30 minutes before using.

## STAR-STUDED SUMMER FRUIT PIE

*Yield: 1, 9" pie, serving 8 to 10*

The pie will keep at room temperature under a cake dome for up to 2 days. For longer storage, cover with plastic wrap and refrigerate. Reheat at 375°F for 15 to 20 minutes to warm the filling and re-crisp the crust.

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*1 recipe All-Butter Flaky Pie Dough (recipe included)*

*1 egg, beaten*

*1 tablespoon sparkling sugar, demerara sugar, or granulated sugar*

### **Filling:**

*1 pound fresh peaches, nectarines, or plums, cut into 1" pieces*

*3 cups (18 ounces) fresh raspberries, blueberries, or blackberries*

*1/3 to 1/2 cup granulated sugar, depending on sweetness of fruit*

*1/8 teaspoon kosher salt*

*1/4 cup all-purpose flour*

*1 tablespoon cornstarch*

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1. **To shape bottom crust:** Roll out 1 disc of pie dough on a floured surface to a 13" round that is 1/8" thick. Starting at edge furthest from you, roll edge of dough over and around rolling pin. Lift rolling pin and center in middle of pie plate. Slowly unroll dough into your plate. Use kitchen scissors to trim dough so it overhangs edge of pan by 1"; chill until ready to use.

2. **To prepare the lattice crust strips:** With second disc, firmly shape dough into a small rectangle and then roll it into a large 1/8" thick rectangle. Trim to a 14" x 12" rectangle. Use a pastry wheel, pizza cutter, or kitchen knife to cut dough into fourteen 1" wide strips. If strips of dough are warm and difficult to move, chill them on a baking sheet for 10 minutes.

3. Gather dough scraps, form into a disc and chill 10 minutes.

4. **To prepare filling:** Add filling ingredients to a large mixing bowl and stir thoroughly. Transfer filling into chilled pie shell.

5. **To make decorative stars:** Remove chilled piece of scrap pie dough from refrigerator. On a floured surface, roll out to 1/8" thick. Using star cutters in various sizes, cut out stars; set aside on a parchment-lined baking sheet and chill in freezer for 10 minutes.

6. **To assemble pie:** Lay 7 chilled lattice strips, evenly spaced, horizontally across pie filling. Working from the right side, fold back every other strip (4 strips in total) so that they are doubled back on themselves. Lay a vertical strip of dough next to this new fold. The new strip should be perpendicular to and a half an inch away from first vertical strip. Repeat twice more,

until half of pie has been latticed. Turn pie so un-latticed side faces you and continue weaving in same manner until all strips have been used.

7. With a pair of kitchen scissors, trim lattice ends even with overhanging bottom crust. Fold any lattice overhang under bottom crust and crimp or form a decorative border.

8. Using a pastry brush, lightly brush pie crust with beaten egg. Arrange stars on top of lattice and crust in a decorative manner.

9. Freeze pie for at least 10 minutes before baking.

10. Preheat oven to 400°F and position an oven rack in bottom third of oven.

11. **To bake pie:** Using a pastry brush, lightly brush lattice and star decorations with a thin layer of beaten egg. Sprinkle crust and decorations with 1 tablespoon sugar. Using a pie crust shield or aluminum foil cover outside edge of crust to prevent it from burning. Bake for 35 to 40 minutes. Remove pie crust shield and continue to bake until golden brown and fruit is bubbling and tender, 50 to 60 minutes total. Transfer pie to a cooling rack and allow the pie to cool for at least 20 minutes.

12. Serve warm or at room temperature with a scoop of ice cream.

***Recipe variations:***

- Substitute apples, pears and cranberries in the winter or strawberries and rhubarb in the spring. For strawberry rhubarb pie, increase sugar in filling to 2/3 cup.