

## FIG AND RASPBERRY PIE

Contributed by: Jane Cho

An easy base recipe scented with orange zest, cinnamon and nutmeg to create a balanced sweet fruit pie. This recipe is created for baker to customize fruit fillings to their liking and provide seasonal offerings to their menu year-round.

### PIE DOUGH

Total dough weight		3.000 kg
Ingredients	%	Kilograms
Flour	100.00	1.485
Salt	2.08	0.031
Butter, cold	41.67	0.619
Shortening, cold	25.00	0.371
Water, iced	33.33	0.495
Totals	202.08	3.000

### FIG AND RASPBERRY FILLING

Total dough weight		18.654
Ingredients	%	Kilograms
Sugar	22.31	4.162
Cornstarch	2.23	0.416
Cinnamon	0.17	0.032
Nutmeg	0.10	0.019
Figs, fresh	49.70	9.270
Raspberries, fresh	25.35	4.730
Orange zest	0.14	0.025
Totals	100	18.654

## Process Notes

### Pie Dough:

1. Combine flour and salt in a mixing bowl.
2. Cut cold butter into small pieces
3. Add cold butter and shortening to the mixer and mix until coarse meal consistency.
4. Add ice water to mixer all at once, mix until dough comes together.

### Filling:

1. Mix sugar, cornstarch, cinnamon and nutmeg together.
2. Rinse and slice figs.
3. Add raspberries, orange zest, sugar mixture and toss together.
4. Let it sit for about an hour.
5. Drain juice and use for pie filling.

### Baking:

325°F

Smaller hand pies and mini galettes- 30 min

Larger galette and pie braid- 50 min

Lattice pies take almost 2 hours, depending on the filling.