



REFINERY29

These 4-Step Tiny Blueberry Pies Are Everything

Mini always seems to be more fun — especially when it comes to pies. Is it just us or do they seem tastier than their full-sized relations? (Maybe because you can eat several entire pies that way?) With berry season, the juiciest time of year, fast approaching, we are all about the tart. Light and easy to whip up, it's the ideal warm-weather dessert.

Except for the crust, that is. But, Chef Robert Valencia of Great Performances catering says it's A-okay to use a pre-made crust. He sent over a recipe for pies that deliver in sweetness what they lack in size. Make the blue treat for your next patriotic fete, or just stockpile a few for yourself. No berry judgement, here.



Mini Blueberry Pie With Crème Fraîche

INGREDIENTS

Pastry dough for one 9" pie (makes about four small pies)

1 cup frozen blueberries, sorted and cleaned

1/2 cup plus 2 tbsp water

2 tbsp cornstarch

1/2 cup sugar

2 tbsp lemon juice

3 cups blueberries

Sweetened crème fraîche and mint to garnish

INSTRUCTIONS

1. Line four pie tins with the pastry dough and blind bake. Then let the crust cool.

2. Place three cups of the fresh blueberries in a mixing bowl and set aside. Place the cup of frozen wild blueberries in a saucepan with 1/2 cup water and bring to boil. Simmer 3 to 4 minutes.

3. In a separate bowl, mix cornstarch and water until smooth. Add the cornstarch mix, sugar, and lemon juice to the sauce and stir until it thickens to a shiny blue-black hue for 1 minute.

4. Pour the hot sauce over the fresh blueberries in bowl and stir gently until all the blueberries are coated. Pour the berries into the pie shell and let sit for up to 2 hours at room temperature. It will last 2 days at room temperature, but best eaten day of. Serve with sweetened crème fraîche.

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