



# FUSTINI'S<sup>®</sup>

## Lemon Blubarb Pie

### Ingredients

- 2 cups Flour
- Pinch of Kosher Salt
- 2 tablespoons fine corn meal
- 2 tablespoons [Fustini's Meyer Lemon Olive Oil](#)
- 1 cup or 2 sticks unsalted butter, cut into pieces and chilled
- ¼ cup plus 3-4 tablespoons ice water

### Filling

- 2 pounds rhubarb, washed and cut into 1 inch pieces
- 1 pint blueberries
- 1 ½ cups sugar
- Pinch of Kosher salt
- 3 tablespoons [Fustini's West Michigan Blueberry Balsamic Vinegar](#)
- 2 tablespoons orange juice
- ¼ cup cold water
- ½ cup cornstarch

# Directions

## Step 1. Crust

Make the pie crust. Place the flour, salt, and cornmeal into a food processor and pulse to combine. Add the Fustini's Meyer Lemon Olive Oil and butter and pulse several times to combine. Keep pulsing until small pea size pieces of butter form, a total of 8 to 12 pulses.;While pulsing further, add the water in a small stream. Keep adding water until the dough comes together. Divide loose dough in half, placing onto some film wrap and flattening to a disk. Cover the disk again with film wrap and put into refrigerator for at least 2 hours or overnight.

## Step 2. Filling

In a large stock pot, bring the rhubarb, blueberries, sugar, salt, **Fustini's West Michigan Blueberry Balsamic Vinegar** and orange juice to a boil. Combine the orange juice, water and cornstarch in a separate bowl and stir to combine. Turn the fruit mixture to low and add the cornstarch mixture in a small stream while whisking. Only add until it is thickened. (may not need to add all of the cornstarch mixture). Let filling cool completely in a covered container.

## Step 3. Prepare Pie

Preheat oven to 350°F. Roll out one of the pie crust disks on a slightly floured work surface to ¼ inch thick. Place the crust into the bottom of a pie tin. Fill the tin with the cooled filling; roll out the second disk and cover. Trim and fold the edges of the pie to secure.; Place on lined sheet pan and bake until crust is browned and filling is bubbly – approximately 1 hour. Let cool before serving.