

***Eat well with The Headingley
Greengrocer No. 7***

Rhubarb and orange pie



450gr rhubarb
125gr sugar
25gr plain flour
1 beaten egg
2 oranges

400gr
plain flour
100gr butter or margarine
100gr vegetable fat

1. Put the flour into a large bowl, add the butter/margarine and fat and a pinch of salt, rub in until the mixture resembles fine bread-crumbs. Add a few tablespoons of water to make a dough. Cut the dough in half and roll out half to fit and line a 20cm flan dish.
2. Cut the rhubarb into small chunks and put onto the pastry. Zest and juice the oranges.
3. Mix the sugar, flour, egg and orange zest.
4. Put the orange juice into a measuring jug and add sufficient water to make $\frac{1}{4}$ pint liquid. Bring this liquid to the boil.
5. Add to the flour mixture, stir well, then return to the heat to cook and thicken.
6. Pour the sauce over the rhubarb and cover with the remaining pastry. Bake at Gas 7/ 220c for 35-40 mins.

***Enjoy! All the ingredients can be found at the Headingley
Greengrocer and at our sister shop opposite, the Natural Food
Store.***

<https://theheadingleygreengrocer.co.uk/>



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