

## Ricotta & Plum Lattice Pie



**Serves 4**

**Prep 30mins**

**Cook 1h**

**Easy**

### Ingredients

375g Sweet short crust pastry, shop bought  
flour for dusting  
1/2 vanilla pod  
225g ricotta cheese  
3 eggs  
50g caster sugar, plus extra for glazing  
zest of 1 orange  
163g plum jam or plum compote  
2 or 3 plums, depending on size

1. Roll three quarters of a block of pastry to about 2mm on a floured surface and use to line a shallow 22 cm round loose bottomed tin, leaving a slight overhang (if the pastry is too thick your pie will have a soggy bottom) Pop the tin in the freezer.
2. Halve the vanilla pod lengthways and scrape the seeds into a large bowl. Add the ricotta, the 3 eggs sugar and orange zest; stir to combine.
3. Remove the tin from the freezer, cover the pastry with a thin layer of jam, then spread the ricotta mixture on top.
4. Halve the plums and cut into thin half moons, then arrange neatly on top of the ricotta.
5. Roll out the other quarter of pastry and cut into thin strips. Use these to create a lattice top for your pie. Beat the remaining egg, use to brush the pastry and sprinkle with a little caster sugar.
6. Chill for 1h. Preheat the oven to 200C/Fan 180C/gas 6. Heat a baking tray on the lowest shelf of the oven and cook for 10 mins, then reduce the temperature to 170C/fan 150C/gas 3 and cook for a further 50 mins until the filling is firm and the pastry is golden.
7. Leave to cool for 3 hours then remove from the tin.