

Egg Pie

By Kak Noraini

Ingredients

Pie

250g Buttercup (chilled)
320g All-purpose flour
2 ½ tbsp Castor sugar
Salt
Cold water

Custard

3 Eggs (grade A)
1 Egg (grade A, yolk separated from white)
1 tin Evaporated milk
1 cup Fine granulated sugar
1 tsp Vanilla essence
Black raisins

Directions

1. Prepare the oven at temperature of 170°C.
2. Dice up Buttercup and mix it together with flour, salt, and castor sugar until the mixture is smooth. Add in cold water bit by bit until the dough can be kneaded (not sticky).
3. Wrap the dough in a wrapping plastic and refrigerate for 30 minutes.
4. Heat the evaporated milk in a saucepan until it is almost boiling (small bubbles are formed at the sides) and then put it aside.
5. For the custard, beat 3 eggs and 1 egg yolk. Add in sugar and vanilla essence. Continue beating and then add in the heated evaporated milk.
6. Beat the remaining egg white until it is stiff with soft peak. Add it into the egg mixture using a spatula or wooden spoon.
7. Knead the chilled dough and press it onto a pie mould. Sprinkle raisins onto the base and then pour the custard.
8. Bake the pie at 170°C for 15 minutes and then reduce the temperature to 160°C and bake for another 40 minutes.

Pai Telur

Oleh Kak Noraini

Bahan-bahan

Pai

250g Buttercup (sejuk)
320g Tepung serbaguna
2 ½ sudu besar Gula kastor
Garam
Air sejuk

Kastard

3 biji Telur (gred A)
1 biji Telur (gred A – diasingkan kuning dan putih telur)
1 tin Susu cair
1 cawan Gula halus
1 sudu teh Esen vanila
Kismis hitam

Cara-cara

1. Panaskan ketuhar pada suhu 170°C.
2. Potong dadu Buttercup dan gaul rata bersama tepung, garam dan gula kastor sehingga adunan terasa halus. Masukkan air sejuk sedikit demi sedikit sehingga adunan boleh diuli (tidak melekat).
3. Balut adunan dalam plastik pembalut dan simpan di dalam peti sejuk selama 30 minit.
4. Panaskan susu cair di dalam kuali sehingga hampir menggelegak (buih-buih halus timbul di bahagian tepi) dan ketepikan.
5. Untuk membuat kastard, pukul 3 biji telur dan 1 biji kuning telur dan masukkan gula dan esen vanila. Pukul lagi dan masukkan susu cair.
6. Pukul putih telur yang telah diasingkan tadi sehingga kembang bertanduk ('soft peak'). Masukkannya ke dalam adunan telur tadi dengan menggunakan spatula atau senduk kayu.
7. Uli doh yang telah disejukkan tadi dan bentukkan di dalam acuan pai. Taburkan kismis di atasnya dan kemudian masukkan kastard.
8. Bakar pada suhu 170°C selama 15 minit dan kemudian turunkan suhu kepada 160°C dan bakar selama 40 minit.