

# June

## BICOLOR LATTICE TOP

MAKES ONE (9 TO 13-INCH/22 TO 33-CM) PIE

*This pie incorporates one of my favorite techniques—colored dough. I used a simple lattice design of brown and white dough. The dark stripes are colored with chocolate, but any other dark natural food product, such as freeze-dried berry or red beet powder, will be just as impressive. Underneath, I used four quarters of alternating chocolate and plain dough to create an added contrast. This mind-bending geometric design is deceptively simple and never fails to wow guests.*

1 prepared pie shell with bottom crust and filling of your choice in a pie or tart pan with fluted edge and no lip

### TOP CRUST

2 recipes Basic Pie Dough

2 recipes colored pie dough (chocolate, blueberry, red beet, or spinach)

### SPECIAL EQUIPMENT

rolling cutter

ruler

scalpel or craft knife

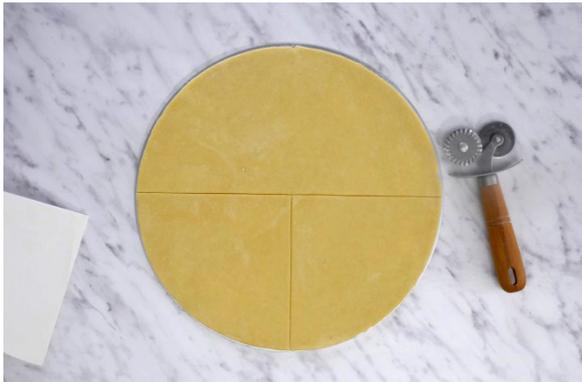
small artist's paintbrush (optional)

### EGG WASH (OPTIONAL)

1 egg, beaten with a few drops of water

Keep your prepared pie shell with filling in the refrigerator. Roll out all four batches of white and colored dough into disks about 13 inches (33 cm) in diameter and  $\frac{1}{8}$  inch (3 mm) thick. Transfer the disks to lightly floured pastry lifters and place them in the refrigerator to chill.

Once chilled, remove the disks from the refrigerator and place them on your lightly floured work surface. Proceed as directed.



**1.** Begin by cutting one of the white disks into halves and then into quarters, using a ruler to keep the lines straight. You can cut out a paper circle the same size as the dough disk and fold the paper in half and then in half again to use as half- and quarter-circle templates. Chill in the refrigerator after cutting.



**2.** Do the same to one of the colored disks. Place two of the colored quarters on a pastry lifter as shown.



**3.** Place two of the white quarters next to the colored quarters to complete the disk as shown. You may freeze the excess quarters for later use.



**4.** Using a ruler to keep the lines straight, cut strips a little less than  $\frac{1}{2}$ -inch (10-mm) wide out of the other white and colored disks as shown. Lay the white strips parallel to one another, spaced about the same distance as the width of the strips. Turn up every other strip on itself in the middle.



**5.** Lay down a single strip of colored dough perpendicular to the white strips as shown. Flip the strips across the colored strip, back to their original positions.



**6.** Then, turn up the other strips—the ones you did not fold the first time—as shown.



**7.** Place a second colored strip parallel to the first, separated by a space the width of the strips. Flip the white strips back to their original positions.



**8.** Repeat these alternating steps by moving up one time and down the next until complete. You may cool both the top crust and strips in the refrigerator to keep them firm.



**9.** Use the rolling cutter or scalpel to carefully trim the ends of strips flush with the edge of the top crust.



**10.** When complete, place the complete top crust on a pastry lifter in the freezer for at least 30 minutes, until frozen and firm. If it is not yet firm, wait another 15 minutes.

Remove the top crust from the freezer and place it over the prepared pie shell with filling. Preheat the oven to 400°F (200°C) with the rack in the bottom position.

While I do not put an egg wash on this crust (to maintain maximum contrast), you may do so if you please by carefully applying with the small paintbrush.

Place the pie in the oven and bake for 20 minutes. After 20 minutes, turn the oven down to 350°F (175°C) and bake for another 45 minutes. If the decorations begin to brown excessively, loosely cover the pie with a sheet of aluminum foil or a pie shield. Remove from the oven and let cool on a cooling rack.

